



# AS KNEADED BAKERY

Craft. Crust. Culture.

## WE'RE HIRING A FULL-TIME BAKER WITH EXPERIENCE!

[As Kneaded Bakery](#) is a woman-founded and operated artisan bread bakery specializing in sourdough loaves, French baguettes, challah, and noshes. We are seeking an experienced baker to produce breads and noshes for our fantastic customers across the Bay Area! Applicants must have 2 years minimum professional experience in a professional bakery.

The position is for 40 hours per week and is based in San Leandro. The position will begin with hours of 6 am-2:30 pm, and work Tuesday through Saturday. Start times will vary between 3 am-6 am once trained. Pay range is \$22-26 per hour, and is commensurate with experience. In addition, bakers receive a portion of our tips through our pooled tip system, typically at a rate of \$2.00/hour. Our benefits include health coverage (50% medical, 100% dental, and 100% vision), paid time off, personal days, and an employee discount.

### Must be able to:

- Demonstrate proper bread baking techniques with regard to shaping, proofing, and baking
- Communicate well, including by text and email
- Be a collaborative, respectful team player who works well with other bakers
- Have an eye for detail and accuracy
- Possess a sense of urgency and ability to work quickly
- Utilize strong time management and organizational skills
- Work weekends and early mornings
- Maintain a prompt, reliable schedule

### Job responsibilities include but are not limited to:

- Scale and shape all breads
- Feeding and preferment mixing
- Bake off products using a variety of ovens
- Prepare the next day's materials and ingredients
- Cook any ingredients required for making breads or noshes
- Organize breads to prepare for delivery drivers
- Communicate with other staff and management regarding production changes or issues
- Clean, maintain, and make simple repairs to machinery and equipment used
- Support and comply with all quality, safety, and hygiene protocols

### Must have/be:

- Ability to safely lift 50 lbs and maneuver bread racks and flour bags
- Strong knowledge of production methods and organization of bread production
- Ability to work with a diverse range of people with a variety of breadmaking/kitchen experience
- Flexibility to learn and do things the As Kneaded way

**To apply:** Complete the online form at [askneadedbakery.com/apply](https://askneadedbakery.com/apply) and email any additional materials to [iliana@askneadedbakery.com](mailto:iliana@askneadedbakery.com).