

FULL TIME PASTRY COOK

EMAIL CATHERINE@POPPYSBROOKLYN.COM WITH YOUR RESUME!

ABOUT US

Poppy's is a multifaceted hospitality brand with a mission to create simple, seasonal, beautiful + approachable food. Using the highest quality ingredients + professional service standards, Poppy's has grown to include a community-focused cafe + market, a full-service + drop-off catering company + an intimate event venue. We value creativity, collaboration + work-life balance.

Poppy's is a woman owned + operated business where we have created an environment supportive of collaboration, growth + learning. This is an ego-free zone!

ABOUT THE JOB

This is pastry production job focused on making scones, biscuits + other labor-intensive items. This is a great position for someone who enjoys repetitive tasks + working both independently + with a team.

RESPONSIBILITIES

- Executing morning bake-off for cafe counter
- Making biscuits, scones, muffins, cakes, loaves, etc.
- Replenishing pastry counter throughout the day
- Assembling catering, pickup + special event orders
- Breaking down seasonal produce
- Receiving, checking + putting away orders

REQUIREMENTS

- Strong attention to detail in regard to baking and pastry
- Driven to provide an exceptional, high-quality product
- Follows directions carefully
- Willing to learn + take ownership of mistakes
- Extremely communicative
- Hardworking + committed to being part of a team
- Maintains organization + cleanliness of pastry department
- A flexible, adaptable + positive attitude

SCHEDULE

Full-time. Scheduling flexibility is required, including weekends + some holidays. Hours are generally 6am to 2pm. Schedule may shift as late as 10am to 6pm on some days. We value work-life balance.

- Job Type: Full-time – In person
- Pay: From \$18.00 per hour
- Benefits:
 - 401(k)
 - Employee discount
 - Health insurance
 - Paid sick time – Paid time off