



Job Title: Assistant Baker (Part Time)

Company Overview: Lefty's Righteous Bagels is building a bagel shop in Evanston, IL committed to delivering exceptional quality and taste to our customers. We believe that bagels make people happy and we are committed to spreading happiness through delicious food. Lefty's Righteous Bagels takes pride in crafting bagels using traditional methods and premium ingredients that are **hand-rolled**, **kettle-boiled**, and **wood-fired**. We want to deliver old world flavors with modern hospitality. We are seeking a skilled and passionate Assistant Baker to join our team and contribute to our commitment to creating a fun place to work with people who are passionate about food and service.

Position Summary: As an Assistant Baker at our bagel shop, you will play a pivotal role in the production of our signature bagels. Your primary responsibility will be to assist our Head Bagel Chef in the preparation, baking, and presentation of a variety of bagels to meet our customers' expectations. We are seeking an individual with an interest and experience in bread or bagel making and who possesses a strong dedication to producing top-notch baked goods.

Responsibilities:

1. **Bagel Production:** Assist in the entire bagel making process from dough preparation to baking, ensuring consistency and quality throughout. This includes preparing dough according to established recipes and procedures, shaping dough into traditional bagel forms by hand, overseeing the proofing process to achieve desired textures and flavors, and assisting in operating a hybrid wood-fired oven efficiently and skillfully.
2. **Quality Control:** Maintain high standards of quality by inspecting products for texture, color, and flavor consistency, and making adjustments as needed.
3. **Sanitation and Cleanliness:** Adhere to strict sanitation protocols and maintain a clean and organized work environment, including equipment and workstations.
4. **Collaboration:** Coordinate with other kitchen staff to ensure smooth workflow and timely production of baked goods.
5. **Recipe Development:** Contribute ideas and suggestions for new bagel flavors, toppings, or variations to keep our menu fresh and enticing. Bring your own creativity and signature style to Lefty's!

Ideal Candidates will Have:

1. Experience in and passion for bread or bagel making.
2. Strong attention to detail and ability to follow recipes and procedures accurately.
3. Ability to consistently work bakers hours between the hours of 6:00 AM and 3:00 PM, including weekends and holidays.

4. Ability to be flexible with job demands and open minded when being asked to complete tasks.
5. Ability to work efficiently in a fast-paced environment while maintaining quality standards.
6. Excellent teamwork and communication skills.
7. Physical stamina and dexterity to perform tasks such as lifting, kneading, and standing for extended periods.

Compelling Reasons to Join Our Team:

1. Competitive salary commensurate with experience, ranging from \$20-23/hr.
2. Opportunities for advancement and professional development
3. Employee discounts on products
4. Shift meal
5. Close to both public transportation, both Metra and CTA lines within ½ a block from Lefty's location

Working Conditions:

1. **Physical Requirements:** The role of a baker is physically demanding. Candidates must be able to lift and transport up to 50 pounds of ingredients, equipment, or products without assistance. This includes frequent bending, lifting, and carrying items from one part of the kitchen to another. The ability to stand and move around for extended periods of time (up to 8 hours or more per shift) is also necessary.
2. **Environmental Conditions:** Our bakery operates in conditions that may vary from very hot to room temperature. Bakers are expected to work comfortably in environments that may be hot and humid due to ovens, kettles, and other baking equipment. Additionally, the kitchen environment can be noisy and busy, requiring the ability to focus and work efficiently in such conditions.
3. **Schedule and Availability:** As a part time baker you will be expected to work between 12-24 hours a week. You may work bakers hours, which include early mornings, weekends, and holidays. The ability to adapt to a changing schedule and work overtime as needed is essential for meeting production demands.
4. **Safety and Hygiene:** Adherence to food safety and hygiene standards is non-negotiable. Bakers are required to follow all health and safety guidelines, including wearing protective clothing and proper use of equipment. Regular hand washing and maintaining a clean and organized workspace are crucial to prevent contamination and ensure the quality of our products.

Interview process:

Your interview will consist of:

- A completed application
- An interview with the Lefty's Leadership Team

If you are a passionate baker with a love for crafting delicious bagels and are excited about joining a dynamic team dedicated to having fun and delivering excellence, we encourage you to apply for this position.

Come be a part of our journey in delivering unparalleled bagel experiences to our valued customers in Evanston and beyond!

Lefty's Righteous Bagels provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.