

Job Description

Position: Doughnut Fryer

Overview:

A doughnut fryer is responsible for producing, frying, filling, finishing, merchandising, weighing, wrapping, pricing, and selling donuts in the bakery. They get product from the cooler and freezer, mix raw materials, develop recipes, and maintain product consistency, use knives and case cutters. They work shifts. They lift and stack up to 30 # and reach and stock product on shelves and racks up to 6 feet high. They develop and follow recipes. In addition, they finish, fill, merchandise, package and sell product, and develop and follow recipes. They help customers with order selection, perform suggestive selling, log spoilage and item sales and maintain product freshness. They also work in the cooler and freezer and perform sweeping, mopping, case cleaning and general cleaning functions.

Job Requirements:

1. Prepare, finish, decorate and merchandise doughnuts to meet sales needs.
2. Control consistency and quality of product and maintain sanitation and production standards.
3. Operate proofers, scales, mixers, finishers and ovens.
4. Pull or push wheeled vehicles weighing up to 200 pounds.
5. Provide verbal & physical assistance to customers and employees.
6. Produce, weigh, package, wrap, price and sell product.
7. Operate intercoms, and phones.
8. Develop recipes.
9. Perform mopping, sweeping and general cleaning duties around their work area.
10. Give direction to customers.
11. Perform freshness checks and re-condition product.
12. Prepare stock and merchandise products.
13. Date and rotate products.
14. Bag and remove trash.