RAVEN BAKERY
205 Prospect St Ste 101

Position: Baker
Start Date: Soon
Hours: Fridays 9am - 5pm
Compensation: training rate $19.13/hr, $19.13-23/hr after 30d review; tip pool; PTO; profit share.

About the Bakery:
Raven Bakery is a neighborhood bakery with a small shopfront in downtown Bellingham. We sell simple, delicious, place-based food, including our own wholegrain, sourdough breads, wholegrain pastries, drip coffee, and occasionally a small grocery selection from our local farmers and processors. We operate the bakery by bicycle.

Job Summary:
Bakers are in charge of mixing, shaping, and baking wholegrain, sourdough breads and wholegrain pastries. Other tasks include putting up produce, inventory and ordering, cleaning, packaging, equipment maintenance, filling in at the counter, and errands and deliveries on the bakery cargo bike.

Required abilities:
- Ability to work independently, ask questions when needed, and transition efficiently between tasks.
- Attention to sensory detail, adaptability, and ability to maintain quality and focus.
- Ability to maintain a clean and organized workplace.
- Comprehension and use of basic math, record keeping skills, and an understanding of baker's percentages.
- Ability to learn and perform tasks consistently.

Physical requirements:
- Ability to repeatedly lift 50 pounds and occasionally heavier loads.
- Ability to stand for an 8 hour shift on concrete.
- Ability to ride a loaded cargo bike in city traffic.

Desired experience:
- At least one year of production baking.

Please send a resume, two professional references, and a brief note about your interest and availability to sophie@ravenbreads.com.