

## **GREAT HARVEST CHARLOTTESVILLE**

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### **JOB DESCRIPTIONS**

*What do you want to do at Great Harvest Bread Company? We have two main types of jobs:*

*PRODUCTION (they make our products) and CUSTOMER SERVICE (they sell them). Job experience in any one area, while helpful, is not required. More important to us at Great Harvest Charlottesville is an enthusiasm for bread and an excitement to help our customers.*

#### **PRODUCTION POSITIONS**

- **Bread production (sponge & dough) (3:30 a.m. - approx. 10 a.m.)** Baking phenomenal bread is what our business is all about. Can you get up early, do easy math calculations before dawn, follow directions, stay focused and work quickly and efficiently? Are you deadline and detail oriented? Bread making combines art and science, and you must be able to master both. Not for the faint-hearted, but oh-so-rewarding!*
- **Sweets production (3:30 a.m. - approx. 8 a.m.)** Our sweets production people love to bake, and take pride in their scones, muffins, cinnamon rolls and cookies. Can you hit the ground running at 3:30 a.m.? Work quickly and efficiently? Clean up after yourself, and plan ahead? Then consider putting a smile on our customers' faces by baking our phenomenal sweets.*
- **Bread kneader (7a.m. - approx. 11 a.m.)** When dough hits the kneading table, you go to work. And you have to work quickly and efficiently. Kneading dough is an art, more than a science, and is critical to baking phenomenal bread. We'll teach you what you "knead" to know, but you have to show you are willing to learn and settle for nothing less than near perfection.*

• **Baker (proofer/oven operator): (7 - approx. 11 a.m.)** It sounds simple: you wait until the bread rises, get it into the oven, and take it out when it's done. Ah, but when you're operating a 40-pan oven, juggling five or six types of breads, not so simple. Are you up for the challenge?

## **CUSTOMER SERVICE POSITIONS**

• **Sandwich production (10 a.m. - approx, 3 p.m.)** Our menu will start with cold sandwiches, and expand quickly to include salads and possibly grilled sandwiches within the first year. You're the one who puts it all together. You'll slice fresh deli meats and cheeses, prepare fresh vegetables, and follow recipes to create delicious spreads. When the lunch crowd hits, you'll create fabulous sandwiches, made to order. You must be able to keep your cool under pressure, work quickly without sacrificing quality, and follow health department guidelines and procedures. You'll take pride in your works of art, guaranteed!

• **Front counter: (6:30 a.m. - 10:30 a.m.; 10:30 a.m. - 3 p.m., 3 p.m. - 7 p.m.; Saturday: 6:30 a.m. - 10:30 a.m. 10:30 a.m. - 2 p.m.; 2 p.m. - 5 p.m.)** Our customers can buy bread just about anywhere. What entices them into Great Harvest Bread Company (besides phenomenal products)? You! The folks behind our front counter set our store apart from all others. Can you put a smile on your face even when you don't feel like it? Can you keep your cool under pressure, accept criticism graciously, and create a Wow! experience for every customer that walks into our store? Are you naturally friendly and helpful? And are you willing to jump in and help where needed? Let's talk!

**Thanks for your interest Great Harvest Charlottesville!**