

Dear prospective candidate,

**We are in search for a mid-morning commercial mixer/ baker to add to our team!**

This full-time commercial mixer/baker is an essential part of our collective team. Besides baking our delicious bread, our team works together to deliver exceptional quality and service. The ideal candidate is positive, self-motivated, reliable, passionate about food, and a quick learner. Our ideal candidate is a baker that is friendly with intermediate baking skills, 2 years in a commercial kitchen, and familiar with scaling raw materials.

We are seeking someone who thoroughly enjoys mixing dough, baking and creating delicious mini masterpieces that delight our customers. This position is very hands-on, physical, and fast-paced.

Oyatsupan is a from scratch Japanese bakery that specializes in producing exclusive breads, pastries, cakes, and sandwiches. OYATSUPAN is a combination of two Japanese words: "Oyatsu," meaning snack, and "Pan," meaning bread or sweet roll.

Oyatsupan aspires to be the leader of the bakery-café industry by becoming an essential part of the community and sets the standard for " from-scratch" bakeries on the West Coast.

Our products and our customers are our pride and joy, and our hope is that our customers enjoy the same pride in the Oyatsupan brand as we do.

We create a work environment where employees can learn, grow, and discover their potential, leading to a path of fulfilment and true self expression.

Our goal is to help make difference one loaf of bread at a time.

As a full-time baker, your skills:

- Have **two (2) to five (5) years** of experience in commercial baking.
- Demonstrates reliability, integrity & a strong work ethic.
- Open-minded to learning new skills.
- Understand the complexity of training a variety of personalities with different learning abilities and styles.
- Punctual attendance.

- Graciously accept feedback and implement changes for improvement.
- Ability to adapt to change and motivate others to work together
- Maintain a positive attitude that contributes to a high company morale.
- Have a respectful and professional attitude/demeanor.
- Knowledge of process improvement methodologies.
- Strong communication skills with peers, Management, and customers.
- Be able to regularly lift up to 50 lbs.
- Have reliable transportation.
- Ability to work for long periods of time on your feet – Including but not limited to standing, sitting, twisting, grasping, listening, bending, pushing, pulling, and/or squatting.
- Have a regular work schedule, including weekends.
- Ability to understand written and verbal instructions.
- Maintain excellent, personal hygiene.
- Must obtain a current Oregon Food Handlers License

**Wage will be determined based on the candidate's experience.** Full-time employees will be offered Healthcare benefits after their introductory period. Paid Time Off and Tips are provided. Training and development to Oyatsupan quality standards to ensure your success. Cover letter is greatly appreciated.

Job Type: Full-time

Salary: \$18.00 - \$20.00 per hour

Benefits:

- Dental insurance
- Employee discount
- Health insurance
- Paid time off
- Vision insurance

Compensation package:

- Hourly pay
- Tips

Restaurant type:

- Bakery
- Café

Schedule:

- 8 hour shift
- Day shift
- Holidays
- Weekends as needed

Ability to commute/relocate:

- Beaverton, OR 97006: Reliably commute or planning to relocate before starting work (Required)

Application Question(s):

- This shift is mainly mixing dough and some baking after 8 am. Confirm your interest and availability to fulfill this role.

Experience:

- Commercial baking: 2 years (Required)