



# Current Openings!

## Positions:

- Production Worker 3am-1:30pm (4 days a week)
- Production Worker 4pm-2:30am (4 days a week)
- Bread Mixer/Cutter 6am-4:30pm (4 days a week)
- Bread Mixer/Cutter 8pm-6:30am (4 days a week)
- Bread Packer 8am-4:30pm (5 days a week)
- Pastry Mixer Assistant 6am-4:30pm (4 days a week)
- Pastry Worker 5am-1:30pm (5 days a week)
- Night Cleaner 5pm-1:30am (Wednesday – Sunday)

## Skills for positions:

- Ability to follow Standard Operating Procedures
- Able to lift up to 50 pounds, work on your feet all day Able to work at a fast pace, in a safe manner while maintaining quality of work
- Work well on a team
- Able to work Overtime when needed
- Ability to understand basic math using a calculator
- Basic English communication skills-verbal, reading and writing
- Reliable/good attendance
- Ability to work in an environment with flour/wheat products

This is a great job with a well-respected, growing company for those who can handle the demands of working early. If that is you, we would love to hear from you! You can email your resume with the position you want to apply for in the subject line to [jobs@essentialbaking.com](mailto:jobs@essentialbaking.com) or fill out a blank application and turn it to HR!



The Essential Baking Company - Georgetown  
5601 1<sup>st</sup> Ave S Seattle, WA 98108