Dough Maker (Restaurant)

Job Description:

The **Dough Maker** prepares different types of dough required by an establishment. It may be bread dough, pizza dough, pastry dough, pasta dough, or wrapping dough, such as that used for dumplings or spring rolls. They are familiar with various techniques and styles of dough making. As such they must know different types of kitchen equipment, and which is needed for which type of dough. They prepare various kinds of dough while ensuring that food safety guidelines are adhered to.

Job Responsibilities:

* Prepares the required types and amounts of dough for that day’s orders
* Prove dough as appropriate
* Prepares dough requested by the executive chef
* Sets up the dough station.
* Stores ingredients at the appropriate temperatures in the appropriate containers or wrappings
* Sets up and sees that dough maker station is ready to serve fifteen (15) minutes prior to food service.
* Covers, dates and neatly stores all completed dough
* Cleans and sanitizes the dough station.
* Sets up, maintains and breaks down prep station.
* Notifies manager in advance of all expected shortages.
* Report to work in uniform at posted scheduled times.
* Ensures that work station and equipment are clean and sanitary.
* Adheres to state and local health and safety regulations.
* Maintains neat professional appearance and observes personal cleanliness rules at all times.
* Maintains safety and security in work station.
* Assists with other duties as instructed by the kitchen manager
* Inform supervisor of any items that were unfinished before service.
* Properly store all food, which must be covered, dated and rotated on a daily basis to ensure proper portion control and quality.
* Follow all safety procedures for operating and cleaning all machinery at all times.
* Inform management of any problems concerning food quality or production control.
* Inform management of any problems with equipment or supplies
* Follow “Clean as you work” policy; responsible for sanitation and cleanliness of station at all times.
* Maintain high standards of quality and appearance for all food prepared and served.
* Wear clean uniform at all times.
* Attend all kitchen employee meetings.
* At the end of the shift, clean entire station, including reach-ins, shelves and steam table.
* Return all unused food to walk-in onto proper shelf
* Keep walk-in clean and organized at all times.
* Clean any kitchen equipment used immediately following its use.
* Must be able to work weekends and holidays as well as overtime.
* Perform other duties as assigned.

Job Qualifications:

* High School diploma or GED required
* Associates in culinary arts or related field preferred
* Experience as a Dough maker

Opportunities as a Dough maker are available for applicants without experience in which more than one Dough maker is needed in an area such that an experienced Dough maker will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of cooking.
* Working knowledge of kitchen equipment
* Ability to make and work with dough
* Understanding of proving and proving times
* Understanding of how to store dough
* Knowledge of different types of dough and what is required to make each dough
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders