

Position: DOUGH MIXER
Reports to: PRODUCTION SUPERVISOR

Job Summary: The Bakery Mixer Operator is responsible for scaling and mixing all ingredients as directed by recipe. Accountable for baking goods in a team-oriented, high quality environment. Complies with all applicable legislative and Company's food safety, health and safety and environmental policies and procedures.

Duties & Responsibilities:

- Tends machines and equipment that automatically mix ingredients to make straight and sponge doughs according to formula: Moves controls and turns valves to adjust metering devices that weigh, measure, sift, and convey water, flour, and shortening into mixer, and that measure and dump yeast, vitamins, yeast food, sugar, salt, and other ingredients into mixing machine.
- Turns knobs or dials to set mixing cycle time and maintain temperature of dough.
- Starts machine.
- Feels dough for desired consistency.
- Positions wheeled dough trough in front of mixer, opens mixer door, and starts mixer to rotate blades and dumps dough into trough.
- Pushes troughs of sponge dough into room to ferment for specified time.
- Dumps raised sponge dough into mixer, using hoist, and adds ingredients to complete mixture.
- Records number of batches mixed.
- May weigh and measure ingredients which are manually fed into mixer.
- May load all ingredients into mixer by hand.
- May be designated according to type of dough mixed as Bread-Dough Mixer; Cookie Mixer; Doughnut-Dough Mixer; Pastry Mixer; etc.

Skills Required:

- High School Diploma or equivalent
- 2+ years of experience in a food manufacturing/commercial bakery
- Strong Work Ethics and Organizational Skills
- Ability to multi-task in a fast paced environment
- Ability to lift up to 50 pounds unassisted, stack, and/or carry pans, ingredient containers, etc
- Ability to work on foot for extended periods of time
- Reliable mode of transportation