



Retail Bakery Manager

\$22-\$28 per hour | Full-time | Year-round

Goldsmith's Farm Market & Bakery is looking for a hands-on Bakery Manager to lead the day-to-day operation of our busy retail bakery. We are a year-round, on-farm specialty grocery store known for quality produce, specialty grocery products, scratch-made pies, and a wide variety of baked goods.

This is a working manager role: you'll lead a small bakery team while also being actively involved in production, finishing, packaging, merchandising, and customer service. The right person is organized, dependable, comfortable making decisions, and able to keep a fast-paced department moving when priorities change.

What You'll Do

- Lead the day-to-day operation of the retail bakery and supervise a team of up to 5-6 employees.
- Set daily priorities, assign work, communicate expectations, and help the team adjust as production needs change.
- Train new team members and support ongoing coaching and training of bakery staff.
- Participate with management in staff scheduling, coverage planning, and the hiring and onboarding process.
- Ensure the bakery is properly opened and closed and that staff are trained on established procedures.
- Monitor product levels and production needs so displays remain well stocked throughout the day.
- Maintain high standards for product quality, consistency, presentation, cleanliness, food safety, and department organization.
- Make bakery products and ensure products are prepared, baked, finished, packaged, and displayed according to established recipes and procedures.
- Work with the owners and management team on new products, processes, seasonal priorities, and opportunities to improve the department.
- Provide friendly customer service, answer product questions, and help resolve customer concerns when needed.



What We're Looking For

- Previous bakery, food production, kitchen, retail food, or similar experience; leadership or supervisory experience is strongly preferred.
- A hands-on leader who is comfortable working alongside the team rather than managing from the sidelines.
- Strong organization and communication skills, with the ability to prioritize, make decisions, and pivot when needed.
- Confidence working in a busy environment with competing priorities and time-sensitive production.
- Basic math skills for scaling recipes, measuring ingredients, and converting between metric and imperial measurements.
- Ability to understand and consistently follow recipes, production procedures, food-safety practices, and health and safety requirements.
- Physical stamina for an active shift spent primarily on your feet, including regular bending, reaching, carrying, and lifting up to 50 lb.
- Comfort working in a warm bakery environment.
- Reliable availability for at least one weekend day each week and some holidays, including Thanksgiving, based on business needs.

Experience & Education

Formal baking or culinary education is an asset, but it is not required. We value practical experience, leadership ability, reliability, sound judgment, and a willingness to learn.

Compensation

\$22-\$28 per hour, depending on relevant experience, leadership background, and qualifications.

How to Apply

Please email your resume and a brief cover letter introducing yourself to **info@goldsmithsmarket.com**

Only applicants selected for an interview will be contacted.