

KITCHEN TEAM MEMBER

Highland Gourmet Scones

Highland Gourmet Scones is a family owned and operated bakery located in Pelham, Alabama. As the name implies, we specialize in 19+ varieties of scones that we offer at our retail storefront, at partner resellers, and through our website for customers all over the US. Our original recipe has been baked in Birmingham since the 1980s.

HGS Bakery Kitchen Team Members are responsible for daily production in our commercial facility. This includes ingredient preparation and staging, mixing dough, scone rolling (weighing/shaping dough after mixing), baking, scone packaging, cleaning, and ingredient/inventory management. All tasks are performed with attention to detail and emphasis on accuracy, to ensure a confidence in our product that yields a positive customer experience. Team Members may occasionally be asked to assist in other areas of the business, such as customer service or shipping.

Our Team Members are joyful, happy to help one another, and maintain an attitude of hospitality. Successful team members possess a growth mindset: they are eager to apply current knowledge but also willing to learn new things. At Highland Gourmet Scones, we approach our work with excellence and tasks are completed the right way. Since our production volume and daily operations increase considerably around gift-giving holidays, our Team Members should be confident and comfortable during these fast-paced times.

We have year round part time positions available, as well as seasonal positions for the upcoming holiday season.

To apply, please visit

www.highlandgourmet.com/join-our-team



Roles and Responsibilities

Daily Kitchen Production

HGS Bakery Kitchen Team Members are responsible for performing daily tasks with attention to detail and emphasis on accuracy to ensure a confidence in our product that yields a positive customer experience. These tasks include:

- Ingredient preparation and staging
 - Working knowledge and competence in using a digital kitchen scale
 - Accurate measurement, selection, and weighing of ingredients
- Mixing dough
 - Operate and understanding of commercial mixer and attachments
 - Lift and maneuver mixing bowl
 - Accuracy in recipe execution
- Scone rolling (weighing/shaping dough after mixing)
 - Working knowledge and competence in using a digital kitchen scale
 - Learn/utilize proper handling techniques to effectively shape dough
- Baking
 - Working knowledge and competence in operating a commercial convection oven
 - Ability to lift, insert, and remove loaded trays from oven racks
- Scone packaging
 - Attention to detail to ensure product is packaged accurately and professionally
- Cleaning
 - Familiarity with standard dish washing and sanitizing procedures
- Ingredient/inventory management

Commercial kitchen experience is a plus but not required. Formal culinary training is a plus but not required. ServSafe certification a plus but not required.