



DO YOU LOVE TO BAKE BREAD?

HOT BREAD KITCHEN is a growing, fast-paced bakery that provides training in artisanal baking to foreign-born, low-income, and minority women who want to become managers and business owners in the culinary industry. *Interested in growing with us?*

ABOUT HOT BREAD KITCHEN'S TRAINING

POSITION Baker trainee

TIME COMMITMENT 9 to 12 months of 26+ hours a week on the job, including nights and weekends.
Program length depends on English proficiency and speed in learning. Schedule flexibility is required to learn all aspects of bread baking.

WAGE \$8.75 per hour

TRAINING BENEFITS On-the-job experience in our commercial bakery, including ingredient preparation, mixing doughs, shaping breads, and managing ovens. English and baking science classes, job counseling, support in job placement.

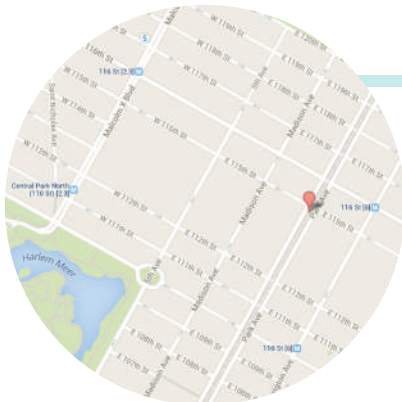


DESIRED SKILLS

- Passion for food and cooking and an interest in learning bakery science
- Desire to build a career in baking and/or own a food business
- Knowledge of a traditional bread recipe

QUALIFICATIONS

- Availability to work *all* shifts, including late night and early morning hours
- Basic spoken and written English skills, sufficient for communicating with colleagues, reading recipes, and ingredient names
- Ability to stand in a kitchen for 8 hours and lift up to 50 pounds
- Ability to follow directions and receive guidance
- Strong attention to detail
- Ability to work *fast!*



TO APPLY

Individuals are encouraged to fill out an application for Hot Bread Kitchen's bakery training program by visiting *Hot Bread Almacen* during store hours, **Monday-Saturday 9am-4:30pm.**

Qualified candidates will be invited to attend our following monthly group interview on a first come, first served basis.

Hot Bread Almacen, La Marqueta
1158 Park Avenue, New York, New York 10029