

Tougas Family Farm LLC
246 Ball Street
Northborough, MA 01532

Position: Donut maker

Department: Donut Hut

Position Overview: The Donut Maker is responsible for the preparation and making of apple cider donuts. This entails following the donut mix recipe which includes: weighing donut mix, measuring and heating liquids, measuring sugar and cinnamon, and properly mixing the batter. Additional duties include: setting up and maintaining donut machine equipment, filling and refilling hoppers with batter, ensuring the fryer has the proper amount of oil, checking fryer temperatures, and sugaring and trayng donuts.

Job Description:

- Donut makers must maintain quality standards of our apple cider donut products. This means making sure all baking routines and recipes remain consistent in flavor, texture, and size.
- Donut makers will learn all our recipes and methods and should be able to maintain quality on their own.
- Attention to detail is a necessity for this job.
- Donut makers should be able to do basic math, be able to follow detailed directions, stand for long periods of time, work at a fast pace, lift 50 lbs, and have a positive attitude.
- Donut makers should keep daily production records

Successful candidate will be:

- Minimum 18 years old
- Serve-safe certified, exhibit good sanitation practices
- Comfortable with volume production using commercial equipment
- Must be able to follow recipes and have good math skills
- Have a positive, service oriented attitude
- Desire to produce consistent, delicious products
- Neat and organized
- Comfortable with repetition

Position: **Bakery Assistant**

Department: **Kitchen**

Position Overview: Bakery assistants are responsible for the preparation of the food products offered for sale at the Tougas Family Farm Store and Kitchen. The duties include, quality control, procuring supplies, packaging and labeling of product.

Job Description:

- Assistants must maintain quality standards of our baked good products. All baking routines and recipes must be properly followed in order to make products that are consistent in flavor, texture, and size.
- Assistants will learn all our recipes and methods and should be able to maintain quality on their own.
- Attention to detail is a necessity for this job.
- Assistants should be able to do basic math, be able to follow detailed directions, stand for long periods of time, work at a fast pace, lift 50 lbs, and have a positive attitude.
- Bakery assistants will help our head baker with creating our delicious products. This means learning basic baking techniques such as processing fruit, mixing dough, mixing dry ingredients, measuring and weighing ingredients, etc.
- Assistants need to make sure the store is well stocked of baked goods from the kitchen. If we are low on product, inform head baker. Staff also needs to keep the kitchen well stocked of ingredients and containers. This means filling rolling bins with flour, sugars, oats, pie boxes, crisp tins, etc.
- Maintaining a clean work space is very important. The kitchen should remain clean and tidy at all times, wiping down countertops, sweeping, emptying trash containers when needed, and keeping equipment clean including fridge, ovens, stove, mixers, baking racks, rolling bins, etc.
- Assistants should be educated on allergen guidelines to prevent any cross-contamination. Assistants should be well informed on the ingredients of the baked goods. They should be able to answer customer's questions pertaining to ingredients and allergens.

Essential Job Functions:

- Follow standardized recipes for all products produced for sale
- Produce farm-fresh baked goods using our own delicious fruit
- Keep daily production records, noting leftovers, product baked, weather, day of the week and date, quantity of fruit used in product
- Maintain a list of items to be ordered and communicate fruit needs to owner several days in advance
- Direct fellow team members

Successful candidate will be:

- Serve-safe certified, exhibit good sanitation practices
- Comfortable with volume production using commercial equipment
- Must be able to follow recipes and have good math skills
- Have a positive, service oriented attitude
- Desire to produce consistent, delicious products

*Position is seasonal June through early November, full time; Saturdays and Sundays required. Tougas Family Farm is a family owned, family oriented orchard producing highest quality tree fruits and berries for customer harvest. This is a great opportunity for a recent graduate to gain experience in on farm baking and staff supervision.