



## Job Description Checklist - Donut Maker

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 with the use of a commercial mixer. 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 traying donuts. Donut makers must be able to keep daily production records, do basic math, follow detailed directions, stand for long periods of time, work at a fast pace, lift 50 lbs, and have a positive attitude.

### **Minimum Level of Service Requirement:**

As a Donut Maker you **MUST:**

- Be at least 18 years old
- ServSafe certified and exhibit meticulous sanitation practices
- Be comfortable with repetition and volume production using commercial equipment
- Have a desire to produce consistent and delicious products
- Be able to follow recipes and have good math skills
- Have a positive and service oriented attitude
- Be neat, organized and have attention to detail
- 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.