

Cake Decorator (Part Time)



Whole Foods Market
Manhasset, NY

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🕒 Over 1 month ago 🏢 Full-time

Performs all duties related to cake, tart, pastry, and special-order decoration. Creates appealing designs on all specialty bakery goods. All Whole Foods Market Retail jobs require ensuring a positive company image by providing courteous, friendly, and efficient service to customers and Team Members at all times. All positions must be performed in accordance with team and store Standard Operating Procedures. Further, Team Members must be prepared and able to perform the duties inherent in other Team Member job descriptions. All positions must strive to support WFM core values and goals, promote national, regional, and store programs and initiatives, and ensure adherence to all applicable health and safety regulations including Food Safety and regulatory duties required in the department. Job Responsibilities

- Creatively decorates all cakes, tarts, pastries, and special-order items.
- Assists with production of all mandatory bakery products (i.e. parfaits, bars, cupcakes).
- Produces in-house products to daily par levels, as specified on production sheets.
- Completes production and spoilage records, adjusting production sheets to maintain sufficient product.
- Prepares, packages, weighs, and prices bakery products for sale.
- Monitors product quality for freshness and ensures proper product rotation.
- Arrives to work station on time, appropriately groomed, dressed and ready to work; works all scheduled shifts and attends required trainings and meetings.
- Provides excellent customer service, addresses needs of customers in a timely and effective manner and models suggestive selling techniques; answers phones and pages promptly and courteously.
- Maximizes sales potential through effective and proper procedures for prepping, storing, rotating, stocking, and merchandising product.
- Follows and complies, or ensures compliance, with established procedures, including Weights and Measures, health and sanitation, and safe work practices.
- Maintains, or ensures maintenance of, a clean and sanitary working and shopping environment; maintains equipment in accordance with WFM cleanliness and safety standards.
- Performs opening, mid, and closing duties as assigned; ensures accuracy of signs and pricing.
- Immediately reports safety hazards and violations.
- Performs other duties as assigned by store, regional, or national leadership.

Job Skills

- Thorough product knowledge.
- Ability to follow directions and established procedures.
- Good cake decorating skills (ability to make flowers and decorative borders; knowledge of elegant piping techniques).
- Basic math skills for recipe conversions and modifications.
- Strong to excellent communication skills and willingness to work as part of a team.
- Ability to deliver information in a clear and respectable manner to fellow Team Members, customers, and vendors.
- Ability to meet customer service expectations and standards in all interactions with customers, vendors, and Team Members.
- Ability to follow directions and procedures; effective time management and organization skills.
- Passion for natural foods and the mission of Whole Foods Market.
- Strong work ethic and ability to work in a fast-paced environment with a sense of urgency.
- Understanding of and compliance with WFM quality goals.

Experience

- 6-12 months retail experience.