



Rosemont Market & Bakery is an award-winning, independently owned business dedicated to cultivating community through local food. We put this mission into practice daily at our Portland-based production headquarters, which we call the Mothership. Inside this custom facility, we are building a community of collaborative cooks and bakers who work with the highest quality ingredients to prepare seasonal menus for our eight local markets.

We are looking for experienced and creative full-time Pastry Bakers to support our growing department!

Our temperature-controlled Portland bakery is spacious, bright, and smells incredible! Here, we produce all of the cookies, cakes, pies, quick breads, granolas, and other sweet treats for all of our Rosemont locations. We work with the highest quality ingredients and are seasonally inspired by local flavors and produce availability. Our pastry bakers are the collaborative, creative, and friendly bunch behind all your favorite Rosemont goodies.

Pastry Duties:

- Participate in the daily production of fresh baked goods that meet the brand and quality standards of Rosemont Market & Bakery.
- Our pastry bakers share all responsibilities, learn all stations and participate in product development.
- All bakery team members participate in cleaning activities including weekly and monthly deep cleaning

Applicants Musts:

- Previous food service experience in a professional environment
- Ability to work collaboratively within a team environment
- A positive attitude and an interest in food!

Static Schedule/Location:

- Tuesday-Saturday, 8am-4pm
- Rosemont Headquarters, 832 Stevens Ave Portland

Wage & Benefits:

- Hourly rate of \$16.50-\$18, commensurate with experience
- Eligible for health benefits
- 40 hours of PTO (Year 1)
- 35% store discount at all Rosemont Markets

To apply: Please send your resume and a brief letter of interest to introduce yourself! (PDF attachments only, please.) Reach us at jobs@rosemontmarket.com