



Intensive Baker's Internship 2011

When: Session #1: May 29th – June 4th
Session #2: June 5th – June 11th

Session #3: August 14th – August 20th
Session #4: August 21st – August 27th
Session #5: August 28th – Sept 3rd

Where: The Back Home Bakery
Kalispell, MT

Cost: \$0, lodging included

Email: Mark@TheBackHomeBakery.com

Looking for an excuse to develop your baking skills while working in the most beautiful region of the country? This is your chance.

What it is:

You'll be working side by side with me for one week during all aspects of my bakery schedule. This includes planning, scaling, mixing, shaping, baking, selling, delivering, cleaning, and everything in between. The products we'll produce include sourdoughs, straight doughs, baguettes, croissant products, and puff pastries. Two of the days will also include selling our products at farmer's markets.

What it isn't:

A vacation. Baking is hard work, and working at a bakery (even a small one) involves long hours, attention to detail, consistency, and the ability to keep going even when frustrations develop (they will). Since you'll be coming directly into a working system, it'll be your job to help out where needed, which won't always be the current skill you'd like to work on. I'll be constantly deciding what tasks demand top priority, and I'll divide the tasks in the most time efficient manner that I can. Of course I'll demonstrate tasks so you know the desired method or outcome, and you'll try your best to do your job.

Who it's for:

I'm looking for someone in good physical shape who has at least intermediate baking skills and is familiar with basic baking terminology found in modern texts such as Hamelman's "Bread" or Reinhart's "BBA". In addition, this person must have a strong work ethic and be willing to do their best throughout the day to help in all areas mentioned above. I'd like to see pictures of your work - either you can email them to me, or you can email me a link where I can view them.

What you'll gain from it:

You'll hone your skills while working here and get a decent understanding of planning a production schedule also. Since we'll be working side-by-side for most of the day, as questions pop-up or new techniques are introduced, you'll be able to ask questions and get answers immediately.

What I'll gain from it:

For the first couple of days, as you're learning the routine, I'll be showing you my expectations and demonstrating the procedures so we both feel comfortable. Then as it gets busier and the pace picks up, we'll both settle in to our roles, doing our best to make the bakery flow efficiently. At this point we'll be sharing the work load, and hopefully we can both get some rest!

* After your internship, you're welcome to stay for a couple of days to take in the local sights



the guest cabin – about 200 feet from our house/bakery



the view from our house

This is a typical summer work-schedule
at The Back Home Bakery:

Sunday:

9:00AM-5:00PM Pastries and Prep for the week

Monday:

3:30AM-9:30AM Breads and Pastries for wholesale

9:30AM-12:00PM Deliveries

1:30PM-5:30PM Pastries and Prep for the week

Tuesday:

3:30AM-10:30AM Breads for Farmers' Market, Prep

12:00PM-3:30PM Pastries, Baguettes for Farmers' Market

4:30PM-7:30PM Whitefish Farmers' Market

Wednesday:

Same as Monday

Thursday:

3:30 AM-11:30 AM Laminating Croissant or Puff Pastry dough and Prep for week

1:00 PM- 5:00PM more prep

Friday:

2:30AM-9:30AM Breads and Pastries for wholesale

9:30AM-12:00PM Deliveries

1:30PM-5:30PM Prep for farmers' market

Saturday:

1:00AM-7:30AM baking for farmers' market

8:00AM-12:30PM Kalispell Farmers' Market

5:00PM-6:00PM clean up the bakery

- although this is typical, the workload will change the schedule
- breakfast and lunch are either during the work time or during the break time
- dinner is after we're done working for the day or at the farmers' market (Tuesday)