

BAKER/PRODUCTION COOK

About Granor Farm

Founded in 2006 as a youth farm camp and vegetable farm, Granor Farm is rooted in Three Oaks, Michigan. Today, our certified organic operation spans approximately 75 acres, where we grow a diverse mix of vegetables, berries, herbs, flowers, and grains. Our Farm Store features the harvest alongside kitchen-made food and thoughtfully sourced products from other farmers and makers. Beyond the fields, our work includes educational programming, spirits distilled from our grains, and liqueurs infused with our own herbs, botanicals, and berries. We also host weekly greenhouse farm dinners that showcase our harvest and that of the surrounding farming community. Our produce is available through our on-farm store, a seasonal market-style CSA, and a select group of restaurant and retail partners.

Position Summary: We are seeking an experienced baker and production cook to join our dining program. This role focuses on preparing the breads, baked goods, and prepared foods that stock our Farm Store while also supporting production for our weekly Farm dinners and special events. Working primarily daytime hours in our greenhouse kitchen, this position plays a key role in ensuring our shelves and coolers are filled with thoughtful, seasonal products made from the farm's harvest.

This is a unique opportunity to work in a kitchen where the ingredients often travel only a few steps from the field to the mixing bowl. You'll collaborate closely with the culinary and farm teams to create products that celebrate the seasons while helping maintain the consistent quality and organization that our guests have come to expect.

We are looking for someone who enjoys both the creative and repetitive aspects of production cooking and takes pride in producing beautiful food with consistency and care. Our baking program prioritizes whole grains so experience or interest in baking with a variety of fresh, stone-milled flours and natural fermentation methods is preferred.

If you enjoy baking, working with seasonal ingredients, and being part of a collaborative farm based kitchen where your work directly impacts both our retail and dining programs, Granor Farm could be the place for you.

Title, Days/Hours, Compensation, Benefits

Position Title:	Line/Prep Cook
Reports to:	Alex Skrzypczyk (Executive Chef)
Start Date:	Full-time
Customary Workdays:	Tuesday-Saturday
Customary Work Hours:	Generally 9am–5pm, Tuesday–Saturday, subject to change depending on seasonal production needs (average 40 hours/week over a 5-day workweek)
Compensation:	Starting wage of \$18/hour, paid bi-weekly

	Salaried position available depending on qualifications
Paid Time Off:	60 hours, pre-approved by manager
Paid Holiday Time:	120 hours, can only be used when the farm is closed, prorated after start of season
Paid Sick Leave:	72 hours
Health Insurance:	Fully covered by Granor after 90 days of employment with a \$1500 annual employer contribution to your Health Savings Account (HSA)
401k Plan:	Eligibility begins after 12 months
Other Benefits:	30% off Granor purchases, \$500 Farm Store gift card, annual allotment Granor Dinner tickets, weekly farm produce

Baker/Production Cook Responsibilities

- **Baking & Production:** Prepare a wide variety of breads, pastries, cookies, cakes, and other baked goods for the Farm Store and special events. Produce seasonal prepared foods and other retail offerings while maintaining consistency in quality and presentation.
- **Packaging & Retail Preparation:** Portion, package, label, and stock products for the Farm Store while maintaining attractive presentation and accurate product labeling.
- **Ingredient Preparation:** Clean, prepare, preserve, and properly store ingredients to support both retail and dinner production.
- **Cleaning & Organization:** Maintain a clean, organized, and food safe production environment. Complete daily cleaning responsibilities as well as larger scheduled deep cleaning projects while following all sanitation standards.
- **Meal Service:** Cooks will participate in banquet style meal service in our greenhouse kitchen which includes organizing mise en place, finishing dishes, serving tableside and verbally conveying menu items to guests, and breaking down the kitchen at the end of the event.
- **Quality & Collaboration:** Assist with recipe testing, seasonal product development, and continuous improvement of production systems. Collaborate with the culinary, farm, and Farm Store teams to ensure products reflect the quality and values of Granor Farm.

Qualifications

- **Education and/or Experience:** Applicant must have a minimum of 1 year of food service and kitchen experience. Culinary school and/or college or associate's are preferred but not required.
- **Physical Stamina:** Ability to lift 50 lbs regularly and stand for 8-10 hours, and handle a fast-paced environment.
- **Language Skills:** Ability to read, write and speak English proficiently with some knowledge of Spanish preferred, but not required. Applicants must be comfortable engaging with guests in an open kitchen environment.
- **Certifications:**
 - Maintain Michigan sanitation certificate (training provided)
 - Maintain Michigan alcohol sellers certificate (training provided)

- **Location:** Reside within 30 miles of the farm and have access to reliable transportation

Orientation & Evaluation

During your first week, we review farm and safety policies, tour facilities, introduce equipment, review the dining calendar, schedule time off, and outline responsibilities.

APPLY TODAY!

After you have read this description in its entirety, please email jobs@granorfarm.com with:

1. Subject line: Baker & Production Cook Application, (Your Name)
2. Responses to the questionnaire below
3. Resume
4. Three references with current phone numbers and/or emails

If your qualifications meet our standards we will contact you to schedule an interview.

Questionnaire:

1. Why are you interested in Granor Farm?
2. What previous restaurant, baking, or other relevant experience are you bringing to this position?
3. What practical skills or personal goals do you hope to achieve with this position?
4. Please tell us something interesting about yourself (hobbies, obsessions, talents, etc.)

If you are considered for the position, we may require a half to full day working interview on the farm.