

Morning Baker

About Lydia's Sugar & Slice

Lydia's Sugar & Slice is a scratch bakery based in St. Charles, Missouri, producing fresh baked goods daily for both Lydia's and Sugar & Slice locations. Our kitchen team prepares a wide variety of products from scratch each day, including cupcakes, cakes, scones, rolls, cookies, fillings, buttercreams, and doughs using consistent recipes and high-quality ingredients.

In addition to daily bakery production, our kitchen fulfills custom orders ranging from wedding cakes to decorated sugar cookies, prepares catering and dessert orders for local businesses, and produces wholesale items for restaurants and venues across the St. Louis area. Our work requires strong teamwork, consistency, and attention to detail to ensure every product meets our quality standards.

We couldn't do this without our amazing and fun kitchen team, and we're excited to welcome someone new who is ready to contribute to a fast-paced, supportive, and production-focused environment.

Position Summary

The Morning Baker is responsible for preparing and producing daily baked goods, decorating cupcakes, and assisting with general bakery production. This position plays a critical role in ensuring the bakery case is stocked with fresh, high-quality products each morning.

The Morning Baker works early morning shifts and is responsible for efficient production, maintaining product consistency, and supporting wholesale and prep needs.

This role requires prior experience in a commercial kitchen and confidence in both baking and decorating.

Employment Details

- Hourly Position
- At-Will Employment
- 30–35 hours per week
- Wednesday–Sunday schedule
- Early morning shifts
 - Typical shift: 4:00 AM – 10:00/11:00 AM
- Some schedule flexibility may be required during holidays or busy seasons

Core Responsibilities

Daily Production

- Bake daily cupcake flavors according to production schedule
- Prepare batters and mixes for daily baking
- Prepare fillings, frostings, and buttercreams
- Ensure consistent product quality and appearance
- Follow recipes and production procedures accurately
- Monitor bake times and product doneness
- Maintain efficient workflow during early morning production

Cupcake Decorating

- Frost and decorate cupcakes according to daily needs
- Maintain consistent piping and decoration standards
- Follow design guides and seasonal decoration styles
- Ensure finished products are visually appealing and case-ready
- Work efficiently to meet daily production deadlines

Wholesale Production

- Prepare wholesale items according to production needs
- Portion and prepare frozen dough products
- Assist with wholesale packaging and labeling
- Maintain organization of wholesale inventory
- Follow production timelines for wholesale fulfillment

Kitchen Maintenance & Organization

- Maintain a clean and organized workspace
- Follow food safety and sanitation standards
- Wash and sanitize tools and equipment
- Properly store ingredients and products
- Assist with end-of-shift cleanup
- Keep prep lists and production areas organized

Skills & Qualifications

Required Qualifications

- Experience working in a commercial kitchen
- Experience baking in a production environment
- Experience frosting and decorating baked goods
- Ability to follow recipes accurately
- Strong attention to detail
- Ability to work independently
- Good time management skills
- Reliable and punctual

Preferred Qualifications

- Bakery experience
- Cupcake decorating experience
- Experience with buttercream piping
- Experience with batch baking
- Experience with wholesale production
- Familiarity with bakery equipment

Physical Requirements

- Ability to stand for extended periods
- Ability to lift and carry ingredients and supplies
- Ability to work in a fast-paced environment
- Ability to work early morning hours
- Ability to perform repetitive tasks such as piping and mixing

What We Are Looking For

We are looking for someone who is:

- Reliable and consistent
- Detail-oriented
- Efficient and organized
- Comfortable working independently
- Passionate about baking
- Able to maintain quality and consistency
- A team player
- Willing to learn and improve

Work Environment

This position works in an active commercial kitchen environment with early morning production schedules. The Morning Baker works independently for portions of the shift while coordinating with the kitchen and management team to ensure daily production goals are met.