



Baking Consultant Request for Proposals

The Hudson Valley Farm Hub is seeking an experienced baker on a consulting basis to bake sourdough and yeasted breads and other baked goods using flour and grains from our farm. This consulting engagement will support the development of our new grain milling initiative, Milestone Mill.

Milestone Mill aims to produce a variety of high-quality flours made from local grains, with the goal of supporting local farms and a regenerative food system. The baking consultant will test different types of flours and offer qualitative notes on their baking performance, including rise, crust, crumb, and flavor. Additionally, the baking consultant will test and advise our team on other applications, such as cookies, cakes, quick breads, crackers, pastries, etc. These baking tests will support the product research and development for Milestone Mill.

This engagement is envisioned to start fall of 2022 and last one year, with the potential for renewal. The schedule can be determined based on the baking consultant's availability. The baking consultant should have access to a kitchen and basic baking equipment, but may also request some baking equipment to be furnished by the Hudson Valley Farm Hub. Some baking tests and taste tests with our team may also occur on farm and/or offsite.

The types of flour tested will include all-purpose, whole wheat all-purpose, bread, whole wheat bread, rye, and specialty heritage varieties.

Preferred Qualifications:

- 3-5 years professional baking experience, with references or equivalent home baking experience
- Good attention to detail, organizational skills, record keeping, and written and verbal communication
- Self-starter, ability to work alone and complete work by agreed upon deadlines

Proposals should include the following information:

- A cover letter expressing interest in the consulting engagement
- Resume and/or detailed description of baking experience, including number of years baking experience, types of goods baked, and ability to assess baking performance
- Overview of experience working with both natural fermentation or sourdough and yeasted breads
- Proposed methods for baking tests and qualitative assessments of baking performance of flours
- Proposed schedule, including hours and days available for baking trials
- Hourly rate
- Availability for an in-person interview, with sample baked goods provided

Please submit proposals to Sarah Brannen at sbrannen@hvfarmhub.org by October 31, 2022. Questions may also be submitted by email no later than October 15th.