

## **Job Description: Full-Time Pastry Chef**

### **Overview**

The Break Café & Bistro is located in beautiful Ucluelet on the west coast of Vancouver Island. We serve up tasty warm beverages, homemade brunch to stay or takeaway, as well as delicious pastries and frozen pre-made grocery items. We are currently hiring a full-time Pastry Chef experienced in all things sweet and savory to join our team of passionate humans! The successful candidate will be a strong leader and will work directly with the Sous-Chef.

### **Job Description**

- Assisting the Sous-Chef in preparing weekly volume of pastries and baked goods
- Take the lead on daily bake-off of bread and pastries
- Ensure temperature logs are noted throughout the day as needed
- Keep on top of inventory and production levels
- Make product improvements as needed
- Maintain clean and hygienic workstation in accordance with health and safety regulations

### **Qualifications**

- Food Safe Level 1 certification
- Ability to lift 40 lbs bags of flour
- Valid Canadian work permit is required
- Strong time management skills
- Basic mathematical skills
- Team player

### **Education**

- Secondary school diploma is required
- Culinary diploma or related cook trade certification is considered an asset
- Red Seal certification is considered an asset

### **Experience**

- Minimum 3 years of experience baking in a commercial/professional kitchen
- Experience on a pastry line in a commercial kitchen may be considered an asset

### **How to apply**

This position is full-time, 40 hours per week and comes with an early morning schedule leaving plenty of time for evening surfs and adventures. Starting wage is \$23/hour, depending on experience, and the position starts early May. To apply, please email your resume and cover letter to Bri Walker at [info@the-break.ca](mailto:info@the-break.ca). Only those selected for an interview will be contacted.