

## **Job Description: Full-Time/Part-Time Baker**

### **Overview**

The Break Café & Bistro is located in beautiful Ucluelet on the west coast of Vancouver Island. Our specialty is serving up homemade brunch, pastries, and delicious coffee. We are currently hiring a full-time Pastry Chef experienced in all things sweet and savory to join our team of passionate humans!

### **Job Description**

- Assisting the head baker in preparing weekly volume of pastries and baked goods
- Mix of both prep shifts and lead bake-off shifts
- 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

### **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 comes with a 4 day work week and starting wage of \$23/hour depending on experience. It comes with an early morning schedule leaving plenty of time for evening surfs and adventures. To apply, please email your resume and cover letter to [info@the-break.ca](mailto:info@the-break.ca). Only those selected for an interview will be contacted.