

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. Only those selected for an interview will be contacted.