

Job Posting
Assistant Pastry Chef

Position Type: Full-time, Regular

Company Name: the Enjoy Centre

Application Deadline: March 24, 2014

The Bakery at the Enjoy Centre is looking for an energetic individual to join its team. The successful candidate will have a high standard for consistent, quality product, as well as an innovative approach to baked goods and confections.

General Duties

- Prepare dough for pies, breads, rolls and sweet goods; batters for muffins, cookies and cakes; and icings and frostings according to recipes
- Operate bakery machinery
- Bake, frost and decorate cakes or other baked goods
- Ensure quality of products meets established standards
- Organize product for catering functions, and ensure that it is easily accessible and deliverable on time
- Ensure that all daily opening and closing duties are completed, including cleaning procedures at completion of shift
- Delegate tasks to other staff as required

Job Requirements

- 2 years of bakery experience
- Ability to lift a minimum of 25 kg

Educational Requirements

- Minimum high-school diploma required; however, completion of an apprenticeship or college program for bakers is preferred

Contact: Janice Curle
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**Only those interviewed will receive a callback.*