



BLACKBERRY
MARKET

Bakery Team

We are searching for skilled, creative Bakers who strive to provide excellent baked items and service in an efficient, professional manner. We expect our Bakers to be friendly with a focus on food quality and customer satisfaction. You should be organized, decisive, attentive, and possess a strong understanding of baking techniques.

Responsibilities

- Measuring and combining ingredients and using mixers, blenders, heat sources, and other equipment to make baked goods, such as cookies, muffins, bars, scones, and cupcakes.
- Decorating and displaying finished products.
- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift.
- Being a team player and working with coworkers to ensure smooth operations.
- Designing and improving recipes.
- Having an open availability and understanding that there may be days on the weekend/holidays that he/she may have to work.

Requirements

- Knowledge of health and safety rules in a kitchen
- Manual dexterity able to operate cutting tools and kitchen utensils
- A team player with good communication skills
- Patient with an ability to stay positive under pressure
- Very good physical condition and endurance
- High school diploma or equivalent is desirable; Training from a culinary school will be an asset

Job Type: Part-time and full-time positions

Starting Wage: Commensurate with experience