



Overnight Baker, Bangbelly Café

Full Time

Contract (4 months May 2019 to September 2019)

Compensation

\$12.25/ hour + Tips

Reports To

The Café Manager, Assistant Managers, Chef de Partie and Business Owners.

Job Overview

The Baker is responsible for the production of breads, baked goods and kitchen recipes, served to café customers. This individual will be required to execute recipes, prepare ingredients and maintain a clean work environment, according to proper health and safety practices. The successful applicant will be a friendly, efficient and detail-oriented individual capable of working independently.

Responsibilities and Duties

- Produce bread and pastries for café service.
- Help to maintain operational standards with regards to consistency and quality of food.
- Execute recipes as directed and prepare ingredients for menu items.
- Ensure food is stored in accordance with health and safety standards.
- Assist in performing regularly scheduled maintenance and cleaning of kitchen equipment.
- Maintain a clean, sanitary kitchen by performing regular upkeep.
- Notify Management of inventory requirements as they arise.
- Assist with ongoing Kitchen duties as required.

Qualifications

- Previous industry experience an asset, though not necessary.
- The ideal candidate will be a highly-motivated, organized individual able to efficiently and effectively maintain a clean and sanitary work environment in a high-demand setting.
- Fully Graduated Driver's License a plus.
- The candidate must be able to stand for long periods of time, and must be able to safely lift 50 lbs unassisted.