



Baker, Bangbelly Café

Full Time Position Available

Contract (May 2021 to September 2021)

Compensation

\$13.00 to \$14.00 / hour + Tips (based on experience)

Reports To

The Café Manager, Kitchen Manager, and Business Owners.

Job Overview

The Baker is responsible for preparing doughs, baking breads, and crafting pastries to fill the pastry case daily. 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 in a fast-paced setting.

Responsibilities and Duties

- Bread preparation, pizza dough production, making cookies, pastries and cakes for the café as well as for custom orders
- Help to maintain operational standards with regards to consistency and quality of product
- 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 is an asset
- 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 pounds unassisted

Notes

- Successful applicants will be contacted to arrange an interview by the start of May
- This job is based on Fogo Island, NL, and remote work is not possible for this position
- Application deadline: April 14th, 2021