



Pastry Chef

Posted by: Rocky Mountain Chocolate

Posting date: 13-Jan-2025 **Closing date:** 02-Feb-2025

Education: Secondary (high) school graduation certificate

Language: English

Job location: Burnaby

Salary: \$35.00 Per Hour

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id: CAJ1694679

Expired

Job description:

pastry chef Verified

Posted on October 16, 2024 by [Rocky Mountain Chocolate](#)

Job details

5284 Still Creek Avenue Burnaby, BC

V5C 4E4

On site

35.00 hourly / 40 hours per Week

Permanent employment

Full time

Morning, Night, Overtime, Shift

Starts as soon as possible

Benefits: Health benefits, Other benefits

1 vacancy

Job Bank #3120878

Overview

Languages

English

Education

Secondary (high) school graduation certificate
or equivalent experience

Experience

2 years to less than 3 years

On site

Work must be completed at the physical location. There is no option to work remotely.

Work site environment

Non-smoking

Work setting

Bakery

Ranks of chefs

Pastry chef

Responsibilities

Tasks

- Estimate amount and costs of supplies and food items
- Maintain records of food costs, consumption, sales and inventory
- Analyze operating costs and other data
- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Prepare and cook complete meals and specialty foods for events such as banquets
- Supervise cooks and other kitchen staff
- Prepare and cook food on a regular basis, or for special guests or functions
- Prepare and cook meals or specialty foods
- Requisition food and kitchen supplies
- Plan and direct food preparation and cooking activities of several restaurants
- Plan menus and ensure food meets quality standards
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Train staff in preparation, cooking and handling of food

Supervision

11-15 people

Credentials

Certificates, licences, memberships, and courses

- Cook Trade Certification
- Food Safety Certificate

Experience and specialization

Food specialties

Bakery goods and desserts
Chocolate

Additional information

Security and safety

Medical exam
Criminal record check

Work conditions and physical capabilities

Fast-paced environment
Work under pressure
Attention to detail

Personal suitability

Flexibility
Initiative
Organized
Team player

Benefits

Health benefits

Health care plan

Other benefits

Other benefits

Employment groups

This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

Who can apply to this job?

The employer accepts applications from:

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

How to apply

Direct Apply

By applying directly on Job Bank (Direct Apply)

By email

immaculateconfectionjobs@gmail.com

Advertised until

2024-11-15

Posted on canadianjobportal.com