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## Pastry Chef

**Posted by:** Rocky Mountain Chocolate

**Posting date:** 16-Oct-2024      **Closing date:** 05-Nov-2024

**Education:** Secondary (high) school graduation certificate

**Language:** English

**Job location:** Burnaby

**Salary:** \$23.00 Per Hour

**Years of Experience:** 2 years

**Vacancy:** 1

**Job Type:** Full Time

**Job id:** CAJ2663678

## 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

23.00 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

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## **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](mailto:immaculateconfectionjobs@gmail.com)

## Advertised until

2024-11-15