



Pastry Chef

Posted by: Boulangerie Seoul

Posting date: 25-Feb-2026 **Closing date:** 24-Aug-2026

Education: Secondary (high) school graduation certificate

Language: ENGLISH

Job location: Fredericton

Salary: \$30 Per Hour

Years of Experience: 1 year

Vacancy: 1

Job Type: Full Time

Job id: CAJ6704336

Job description:

Boulangerie Seoul in Fredericton, NB requires a pastry chef.

Job requirements

Languages

English

Education

Secondary (high) school graduation certificate

Experience

A minimum of one year experience as a pastry chef

Terms of employment: Permanent employment

Work setting

Bakery & Cafe

Personal suitability

Dependability, Flexibility, Initiative, Organized, Reliability, Team player

Tasks

Oversee and manage the preparation and cooking of pastry items

Collaborate with clients for events like weddings, banquets, and specialty functions, advising on pastry menus and ensuring quality standards are met.

Develop pastry menus, estimating ingredient quantities, and managing food and labor costs.

Supervise the work of bakers.

Coordinate the purchase and maintenance of kitchen equipment.

Recruit, hire, and train staff members.

Work conditions and physical capabilities

Working 30 to 40 hours per week, Attention to detail, Fast-paced environment, Standing for extended periods

Please send your resume to: 3136 Woodstock Road, Fredericton, New Brunswick, E3C1K9
or email to: seulah.jang@hotmail.com

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: seulah.jang@hotmail.com

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