



## **HEAD BAKER (NOC: 63202)**

**Posted by:** Italian Bakery Edmonton (1989) Ltd.

**Posting date:** 06-Mar-2024      **Closing date:** 02-Sep-2024

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

**Language:** English

**Job location:** Edmonton

**Salary:** \$18.00

**Years of Experience:** Fresher (less than 1 year)

**Vacancy:** 2

**Job Type:** Full Time

**Job id:** CAJ6567575

**Expired**

### **Job description:**

## **HEAD BAKER (NOC: 63202)**

**Posted on September 9, 2023; and reposted January 3, 2024 by [Italian Bakery](#)**

### **JOB DETAILS**

**Location:**

**Edmonton, Alberta T5W 1A3**

**Salary**

**\$18.00 hourly / 40 hours per Week**

**Terms of employment**

**Permanent employment**

**Full time**

Day, Early Morning, Morning, Overtime, Shift, Weekend

**Start date**

**Starts as soon as possible**

**Benefits:**

**Health benefits**

**Vacancies**

**2 vacancies**

## **OVERVIEW**

### **Languages**

**English**

### **Education**

**Secondary (high) school graduation certificate**

### **Experience**

**1 year to less than 2 years**

### **Work setting**

**Bake shop**

## **RESPONSIBILITIES**

### **Tasks**

- **Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders**

- **Requisition or order materials, equipment and supplies**
- **Bake mixed dough and batters**
- **Train staff in preparation, cooking and handling of food**
- **Prepare special orders**
- **Supervise baking personnel and kitchen staff**
- **Frost and decorate cakes and baked goods**
- **Ensure that the quality of products meets established standards**
- **Operate machinery**
- **Oversee sales and merchandising of baked goods**

### **Supervision**

- **1 to 2 people**

## **EXPERIENCE AND SPECIALIZATION**

### **Food specialties**

- **Breads and rolls**
- **Desserts and pastries**
- **Wedding and specialty cakes**
- **Donuts and muffins**
- **Cake decorating**

## **ADDITIONAL INFORMATION**

### **Work conditions and physical capabilities**

- **Ability to distinguish between colours**
- **Attention to detail**
- **Fast-paced environment**
- **Hand-eye co-ordination**

- **Manual dexterity**
- **Physically demanding**
- **Repetitive tasks**
- **Standing for extended periods**
- **Tight deadlines**
- **Work under pressure**

### **Personal suitability**

- **Dependability**
- **Reliability**
- **Team player**

### **BENEFITS**

#### **Health benefits**

- **Health care plan**

## **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**

**[italianbakeryedm-careers@mail.com](mailto:italianbakeryedm-careers@mail.com)**

**This job posting includes screening questions. Please answer the following questions when applying:**

- **Are you available for shift or on-call work?**
- **Are you currently legally able to work in Canada?**
- **Are you willing to relocate for this position?**
- **Do you currently reside in proximity to the advertised location?**
- **Do you have previous experience in this field of employment?**
- **What is the highest level of study you have completed?**

**Posted on [canadianjobportal.com](https://canadianjobportal.com)**