

Assistant Baker

The Kootenay Co-op is looking for a full time Assistant Baker for 32-40 hours a week. Weekend availability is a must. The successful applicant would have had past baking experience and already completed a level of formal training for this role.

SKILLS

- Experience in high volume professional bakery production
- Baker's certification an asset
- Able to work independently
- Produce daily fresh baked items as well as product for service programs and grab and go.
- Experience working with a variety of alternative baking ingredients.
- Detail and presentation oriented
- Excellent communication skills
- Performs well under production deadlines
- Positive, stable personality
- Must have a solid understanding of the co-operative model of decision-making
- Must be Food Safe Level 1 certified

DUTIES AND RESPONSIBILITIES

- Prepare daily morning baked goods for the café bakery case, par bakes, fresh flatbread dough, and desserts for showcase and grab and go.
- Generate order lists for ingredients.
- Ensure all signage of ingredients is correct.
- Ensure sanitary practices for food handling, general cleanliness, and maintenance of kitchen and service areas.
- Ensure compliance with operational standards, co-op policies and provincial health regulations.
- Responsible for ensuring consistent high-quality products
- Maintain professional conduct, including kitchen cleanliness, proper uniforms, and appearance standards.
- Ensure positive customer service in all areas. Responds to complaints, taking appropriate actions.
- Co-ordinate use of production equipment with other kitchen programs