

Two Islands Brewing Baker Needed

Location: Parrsboro, NS

Full time

Wage negotiable based upon experience

Summary:

Parrsboro's new Bakery and Craft Brewery (Two Islands Brewing) is seeking a talented and organized Baker. As our baker, you will prepare a variety of baked goods. You will prepare large quantities of breads, pastries, and cakes, daily. You will also be responsible for maintaining and cleaning all baking equipment. There will be opportunities to create new recipes as well. The Baker will report to the owner operator.

Duties will include:

- Mixing, preparing and baking breads, sweets and pastries
- Ensuring all baked goods are completed on time for opening
- Creating attractive displays
- Providing excellent customer service
- Crafting and creating new and exciting baked goods
- Operating point of purchase devices
- Cleaning kitchen equipment and accessories
- Recommend recipes to renew our menu and attract more customers (e.g. gluten-free or vegan desserts)

Skills Required:

- Experience as a Baker, Pastry Chef or similar role a must (certification an asset but not needed)
- Strong communication, time and resource management, and planning skills
- Attention to detail, especially when performing quality inspections on ingredients and products
- Basic math and computer skills
- Willingness to work independently or with other team members to solve problems, plan schedules, fulfill orders, and create amazing baked goods
- Flexibility to work around customer demands, including early morning, night, weekend and holiday availability
- Ability to work in fast paced environment, stand, walk, bend, use hands and appliances, and lift heavy items for extended periods
- Knowledge of sanitation procedures, and health and safety precautions and regulations
- Need to be a highly self-motivated individual

Qualified individuals should apply by email to Wendell Gallagher

At gallagher8@gmail.com

Only those chosen for an interview will be contacted

Closing date May 28th, 2018