



Baker

Description

Baker

Duties

- Specialties: Pita Bread
- Languages: Speak English, Read English, Write English
- Work Setting: Bakery
- Work Conditions and Physical Capabilities: Fast-paced environment; Combination of sitting, standing, walking
- Food Specialties: Bread, Pita and buns
- Specific Skills:
 - Operate machinery;
 - Bake mixed doughs and batters;
 - Prepare dough for bread, rolls, pita bread according to recipes or special customer orders;
 - Ensure quality of products meets established standards;
 - Draw up production schedule to determine type and quantity of goods to produce;
 - Purchase baking supplies;
 - May oversee sales and merchandising of baked goods.
- Personal Suitability: Effective interpersonal skills; Flexibility; Team player; Reliability; Organized

Qualification

Closing Date

May 31, 2024

Categories

Services

Employer

Fresh Pita Bakery

Location

Central

Address

1642 Church Avenue Winnipeg,
R2X1G8

Job Type

Full-time

Education Level

High School

Email

freshpitabakery204@gmail.com

Phone

1. **Education:** Completion of high school.
2. **Credentials (certificates, licences, memberships, courses, etc.):** Trade certification or Red Seal Endorsement is preferred but not required.
3. **Experience:** 2 years to less than 4 years

(204) 925-2525