

JOB DESCRIPTION

AM BAKER – FT/PT

RESPONSIBILITIES:

- Prepare all aspects of pastry production for banquets and outlets throughout the hotel, according to hotel standards and sanitation practices.
- Prepare food items for customers using a quality predetermined method in a timely and consistent manner with the minimum of wastage possible.
- Regular attendance in conformance with standards, which may be established from time to time, is essential to the successful performance of this position.
- Due to cyclical nature of the industry, employees may be required to work varying shifts due to the needs of the business within the hotel.
- Attend all meetings, training sessions, and meetings required.
- In addition, daily cleaning and inventory of walk in, storage and refrigerators for stock rotation and cleanliness.
- Ensure all equipment in work area is properly cleaned.
- Report any equipment in need of repair to Chef.

KNOWLEDGE AND SKILLS NEEDED

- Must possess strong pastry skills to be able to function under own initiative.
- Production of breakfast goods, cakes, pastries, and desserts are all critical to this position.
- Ability to read recipes and follow their instructions is paramount.
- Must be able to speak, read and write English.
- Requires good communication skills, both verbal and written.

QUALIFICATIONS

- Must be Food Safe certified
- Must be available to start at as early as 3am
- Completion of a recognized pastry program is a necessity
- AM Bakers are recommended to have a minimum of (2) years' experience in comparable hotels or restaurants.
- High school or equivalent education is required.
- Ability to obtain and/or maintain any provincial and federal licenses, certificates or permits.
- All employees must maintain a neat, clean, and well-groomed appearance as per hotel standards.
- Must be able to lift/carry up to 25kg.

HOW TO APPLY:

Please submit your cover letter and resume to our Human Resources Department via email at resumes@wallcentre.com