



## Artisan Baker Job Opportunity

Are you looking for a new opportunity to thrive in a scratch bakery learning from the best...?

Are you ready to join a team full of supportive and creative people who are passionate about what they create and bake...?

Are you wanting fair wages and some flexibility in your work schedule...?

If you answer yes to all the above and have the skill and experience, we can guarantee you a great work culture.

### Job brief

We are looking for a passionate foodie Baker to prepare different types of scratch bread and a wide range of sweet goodies, like scones, brownies, fruit loaves, t-biscuits, butter tarts and more. Baker will also prepare and bake savory items such as focaccia, quiche, sausage rolls, various meat entrees and more.

Baker responsibilities include opening the bakery some early mornings, mixing dough, preparing fillings and glazing loaves or cinnamon buns. To be successful in this role, you should have previous work experience as a Baker and be able to multitask using creative techniques in a scratch artisan style bakery. The Baker will need to assist in light dishwashing and or clean-up when required working in a team environment.

Ultimately, you will make sure we offer fresh and delicious goods to our customers on a daily basis in our unique Maple Grove Farm style that our customers expect from us, freshness and quality are so important to us.

### Responsibilities

- Open the bakery early in the morning
- Ensure kitchen equipment and tools are clean before use

- Weigh flour and other ingredients to prepare dough
- Bake different bread types, like sourdoughs, country loaves, multigrain or cheese breads.
- Adjust oven temperatures to ensure proper baking
- Mix various ingredients to create fillings for butter and or lemon curd fruit tarts, quiches and more
- Decorate pizzazz, focaccia and other savory options with fresh vegetables and herbs
- Shape dough to prepare different types of bread loaves, also including sweet cinnamon rolls
- Prepare custom-made charcuterie boards on customer's preferences (e.g roasted veg, meat & cheese, fruits)
- Track food supplies and communicate with the Executive chef to place orders, as needed

## **Requirements and skills**

- Experience as a Baker, **Pastry Chef** or similar role
- Familiarity with all professional kitchen equipment, including mixers, blenders and dough sheeters
- Understanding of food safety practices
- Experience with food decoration techniques
- Excellent time-management skills
- Ability to remain calm and focused in a fast-paced environment
- Team spirit, with a customer-focused attitude
- Flexibility to work in early morning shifts/some weekends/occasional evenings
- Certification from a culinary school is a plus

Wages within the pay band are subject to overall work experience

Please send all resumes to [randreozzi.maplegrovefram@gmail.com](mailto:randreozzi.maplegrovefram@gmail.com)