

# Pastry Chef

**Posted By:** Rocky Mountain Chocolate

**Location:** Burnaby

**Salary:** \$35.00 Per Hour

**JOB ID :** RJ5354756

**Posting Date :** 13-Jan-2025

**Expiry date :** 02-Feb-2025

**Education :** Secondary (high) school graduation certificate

**Language :** English

**Vacancies :** 1

**Years of Experience :** 2 years

**Job Type :** Full Time

## Job Description

**pastry chef** Verified

Posted on October 16, 2024 by **Rocky Mountain Chocolate**

### Job details

5284 Still Creek Avenue  
Burnaby, BC  
V5C 4E4

On site

35.00 hourly / 40 hours per Week

Permanent employment

Full time

Morning, Night, Overtime, Shift

Starts as soon as possible

Benefits: Health benefits, Other benefits

1 vacancy

Job Bank #3120878

## Overview

### Languages

English

### Education

Secondary (high) school graduation certificate  
or equivalent experience

### Experience

2 years to less than 3 years

### On site

Work must be completed at the physical location. There is no option to work remotely.

### Work site environment

Non-smoking

### Work setting

Bakery

### Ranks of chefs

Pastry chef

## Responsibilities

### Tasks

Estimate amount and costs of supplies and food items  
Maintain records of food costs, consumption, sales and inventory  
Analyze operating costs and other data  
Supervise activities of specialist chefs, chefs, cooks and other kitchen workers  
Create new recipes  
Instruct cooks in preparation, cooking, garnishing and presentation of food  
Prepare and cook complete meals and specialty foods for events such as banquets  
Supervise cooks and other kitchen staff  
Prepare and cook food on a regular basis, or for special guests or functions  
Prepare and cook meals or specialty foods  
Requisition food and kitchen supplies  
Plan and direct food preparation and cooking activities of several restaurants  
Plan menus and ensure food meets quality standards  
Supervise activities of sous-chefs, specialist chefs, chefs and cooks  
Train staff in preparation, cooking and handling of food

## **Supervision**

11-15 people

## **Credentials**

### **Certificates, licences, memberships, and courses**

Cook Trade Certification  
Food Safety Certificate

## **Experience and specialization**

### **Food specialties**

Bakery goods and desserts  
Chocolate

## **Additional information**

### **Security and safety**

Medical exam  
Criminal record check

### **Work conditions and physical capabilities**

Fast-paced environment

Work under pressure

Attention to detail

### **Personal suitability**

Flexibility

Initiative

Organized

Team player

## **Benefits**

### **Health benefits**

Health care plan

### **Other benefits**

Other benefits

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### **Employment groups**



This employer promotes equal employment opportunities for all job applicants, including those self-identifying as a member of these groups:

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### **Who can apply to this job?**

#### **The employer accepts applications from:**

- Canadian citizens and permanent or temporary residents of Canada.
- Other candidates with or without a valid Canadian work permit.

## **How to apply**

**Direct Apply**

By applying directly on Job Bank (Direct Apply)

**By email**

[immaculateconfectionjobs@gmail.com](mailto:immaculateconfectionjobs@gmail.com)

**Advertised until**

2024-11-15

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Posted on [refugeejobportal.com](https://refugeejobportal.com)