

## **Baker**

### **Baked Expectations**

#### **Main Duties:**

- Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders
- Operate machinery
- Bake mixed doughs and batters
- Frost and decorate cakes or other baked goods
- 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
- May hire, train, and supervise baking personnel and kitchen staff.

#### **Employment Requirements**

- Completion of secondary school is usually required.
- Completion of a three- or four-year apprenticeship program for bakers or  
Completion of a college or other program for bakers is usually required.
- Must work weekend and holidays.

#### **Position: Full Time**

**Hours: 7:00AM – 3:00 PM, but it may fluctuate if busy**

- **Wages: 17-\$22 an hour + depending on the client's qualifications they may receive higher pay up to \$25 an hour.**

**Location: Winnipeg**

**Transportation: Yes**

#### **Contact:**

Beth Grubert

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