

**Job Title**

Bread and pita Baker

**Employer**

Fresh Pita Bakery

**Email**

[pitabakery2@gmail.com](mailto:pitabakery2@gmail.com)

**Phone**

(204) 925-2525

**Company Name**

Restall & Restall

**Company Address**

[295 Broadway](#)  
295  
Winnipeg, Manitoba R3C 0R9  
Canada  
[Map It](#)

**Job Description**

Job Types: Regular job

Terms of Employment: Permanent, Full Time

Salary: \$14.50 Hourly, for 40.00 Hours per week

Anticipated Start Date (at the latest in 3 months): As soon as possible

Location: Winnipeg [Manitoba](#) (2 vacancies)

Skill Requirements:

Education: Completion of high school.

Credentials (certificates, licences, memberships, courses, etc.): Trade certification or Red Seal Endorsement is preferred but not required.

Experience: 2 years to less than 4 years

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

Other Information: Full time

Employment location: Winnipeg, [Manitoba](#)

Employer: Fresh Pita Bakery

Winnipeg, Manitoba

How to Apply: By Email