Baker

Description

We are hiring a professional baker to join us at Buffet Square.
As a baker, you are preparing pastries, pies, cookies, breads, and cakes in our kitchen. Your primary duties include preparing dough, mixing batters, creating new recipes or closely following existing ones, receiving special orders from customers, adhering to all food quality and workplace safety protocols, and ensuring timely completion of baked products.

Duties

Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings andfrostings according to recipes or special customer orders
Prepare pastry for special occasions, such as weddings and birthdays
Bake mixed dough and batters
Prepare special orders
Frost and decorate cakes and baked goods
Ensure that the quality of products meets established standards
Operate machinery
Prepare dishes for customers with food allergies or intolerances
Experience and specialization
Food specialties
Breads and rolls
Desserts and pastries
Donuts and muffins

Qualification

Closing Date

December 31, 2026

Categories

Services

Employer

5187720 MANITOBA LTD （Buffet Square)

Location

Inkster

Address

8-2188 McPhillips St
Winnipeg, R3V 3C8

Job Type

Permanent

Education Level

High School

Languages
English

Education
Other trades certificate or diploma

Experience

2 years to less than 3 yearsOn site

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

Ability to distinguish between colours
Attention to detail
Fast-paced environment
Hand-eye co-ordination
Manual dexterity
Repetitive tasks
Standing for extended periods
Tight deadlines
Work under pressure

Personal suitability
Accurate
Dependability
Judgement
Reliability
Team player
Patience