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# Pastry Chef

**Posted by:** Rocky Mountain Chocolate

**Location:** Burnaby

**Salary:** \$35.00 Per Hour

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## Job Details

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**Job ID**

NCJ1911610

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

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**Expiry Date :** 02-Feb-2025

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

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**Language :** English

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**Vacancies :** 1

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**Years of Experience :** 2 years

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**Job Type :** Full Time

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## 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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