



Driftpile Cree Nation

EMPLOYMENT OPPORTUNITY

POSITION: BAKER
DEPARTMENT: TRAVEL CENTRE RESTAURANT
SUPERVISOR: RESTAURANT MANAGER

POSITION OVERVIEW: Reporting to the Manager, the Baker will be responsible for food preparation, primarily baking. This role entails assistance of restaurant inventory, ensuring the work areas are compliant with local safety standards and other duties as required. The Baker is vital to the operation of the restaurant as well as the customer experience to ensure repeat business.

DUTIES & RESPONSIBILITIES

- Under direction of the Manager, the Baker, prepares and serves nutritionally balanced meals for the customers, promoting and reinforcing good nutritional habits; trying new foods, portion control and a balanced diet
- Ensure that food supplies are securely and properly stored
- Wear proper cooking attire (apron, hair net, gloves etc.)
- Using proper dishwashing methods
- Ensuring that the kitchen, cooking related areas and equipment are clean and in good working order at all times
- Attend staff meetings as required
- Performs other related duties as assigned

DRESS CODE:

- Wear proper cooking attire (apron, gloves etc.)
- No open toed shoes;
- No sleeveless shirts;
- Will be required to wear hair and beard nets if applicable.

QUALIFICATIONS:

- Minimum one year experience as a Baker would be considered an asset. Equivalences will be considered.
- Food Safety Certificates
- First Aide Certificate would be considered an asset
- Criminal Record Check
- Good written and oral communication skills
- Ability to adapt to change (i.e., Food substitutions and number served)
- Able to concentrate on multiple problems/tasks at once
- Be respectful, consistent, fair and flexible at all times

Closing Date: April 14th, 2023

To apply, please use the following link to upload your resume:

<https://driftpile.bamboohr.com/careers/46?source=aWQ9MTI%3D>

****Please be advised only suitable applicants will be notified****