



EMPLOYMENT OPPORTUNITY

PASTRY CHEF

POSITION TYPE: SEASONAL

LOCATION: PEEL INLET

POSITION SUMMARY

This position is seasonal, and reports to the Head Chef at Ocean House. The Pastry chef is primarily responsible for the preparation of pastries and other baked goods, dinner desserts and bread. In addition, the Pastry Chef will assist the breakfast chef when required. The Pastry Chef will have a demonstrated commitment to high quality food, representing the best of Haida Gwaii cuisine, and for supporting good customer relations. The Pastry Chef will be part of a team. This position will operate from May 29th until September. This position works seven days a week and will perform other related duties as required.

KNOWLEDGE, SKILLS AND ABILITIES

- Works well independently
- Effective communication skills
- Takes pride in presenting customers with quality products
- Comfortable and thrives as part of a team
- Ability to prioritize and multi-task, with good customer relations skills

TRAINING, EDUCATION AND EXPERIENCE

- Current FoodSafe Level 1
- At least three years' professional experience producing quality bread and pastries in a commercial or restaurant environment

Or the equivalent combination of training, skills and experience.

HOW TO APPLY

Please send a cover letter, resume, and copies of certifications held to hr@haico.ca
Please note positions will be filled as qualified applicants are identified.

Preference in hiring will be given to qualified Haida applicants.