



**Position:** Craft Bakery Head Baker, Full time

**Qualifications:** Baker Red Seal or equivalent with 2 years experience working in a scratch bakery with a craft bread focus

**Location:** Prince Rupert BC

**Start date:** ASAP

**Background:** This is a newly established craft bread bakery & market project, initiated and managed by the Gitxaala Nation and located in the characteristic Cow Bay waterfront district of Prince Rupert BC. The purpose of the project is twofold: to diversify the skilled, worthwhile employment opportunities in Prince Rupert; and to increase the availability of better, healthier food options locally while enhancing regional food security. The product focus is on craft breads, pies, and in-house icecream, with a selection of local and complementary retailed products in the marketplace section. The operation will be retail initially with wholesale opportunities, but not a cafe or eat-in establishment.

**Job Description:** As Head Baker, you are first and foremost responsible for the daily production and the smooth operation of the bakery. The focus is on craft breads, produced from organic ingredients, natural fermentation, and hearth baking, from the skilled hands of the craftsperson. An evolving selection of pastry items will be offered alongside.

You will supervise and work with trainee bakers, assigning tasks suitable to their skill level. The focus of this bakery is on the process as well as production; as such you have a demonstrated passion for the skills and craftsmanship of baking that you love to share. You enjoy working with others and display understanding, compassion and give dignity to people with limited workplace skills and experience.

As Head Baker, ensuring workplace safety and food safety are paramount. The work of a baker involves both heavy lifting and repetitive motions, and you must be able to clearly demonstrate how to safely accomplish these tasks. You understand the inherent dangers with bakery equipment, and can strongly instill safe operating procedures in your co-workers. You possess a strong understanding of Food Safe procedures and are responsible for making sure they are strictly followed, and that the facility is kept to a high degree of cleanliness at all times.

Your suitability for this position is demonstrated by your Red-Seal Baker qualification or equivalent, your completion of a Baker Certificate course offered by a recognized trade school, or your proven work experience in scratch bakeries that utilize the skills required for this position. You shall report directly to the general manager, and you will work together with the bakery consultant to establish the initial product line and production schedule. You have the creativity and experience to develop new products, and the organizational and multi-tasking skills appropriate to running a diverse bakery operation.

**Salary:** \$5000 per month plus incentives.

**Apply:** by email with résumé, qualifications and cover letter to [info@saltwaterbakery.ca](mailto:info@saltwaterbakery.ca)

Thank-you for your interest in this unique opportunity, please email if you would like further information.