



SALTWATER
BAKERY
+ provisions

Position: Baker for Retail Craft Bakery, Full time

Qualifications: 2 years experience working in a scratch bakery, Baker Red Seal, or Certificate Course

Location: Prince Rupert BC

Start date: ASAP

Background: Established in 2023, Salt Water Bakery + Provisions is a craft bakery owned by the Gitxaala Nation and located in the characteristic Cow Bay waterfront district of Prince Rupert BC. The purpose of this business 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, croissants, and in-house icecream, with a selection of local and complementary retailed products in the marketplace section. The operation is primarily retail with some wholesale capacity.

Job Description: As Baker, you are responsible for the daily production and the smooth operation of the bakery alongside the rest of the team. The focus is on naturally fermented craft breads, and you are experienced in daily craft bread production on a retail bakery scale. Croissants and an expanding and evolving selection of pastry items are offered alongside, and your skills and creativity in developing and introducing new product into the production schedule are needed.

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.

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 potential hazards 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.

Our bright, beautiful bakery space is open concept with the production area in full view of our customers, to emphasize the craft behind our baked goods offerings. Keeping a clean, tidy work area is essential at all times, and possessing positive and respectful interactive skills with your fellow bakers, front-end staff and customers is paramount.

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.

Salary: range \$4,000-5,000 per month plus benefits and incentives on experience.

Apply: by email with résumé, qualifications and cover letter to info@saltwaterbakery.ca

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