

Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067 Toll Free Fax: (877) 825-7564 L9 P23 R4074 HWY 596 - Box 109 Keewatin, ON P0X 1C0

Job Board Posting

Date Printed: 2024/07/22



Baker

Job ID F2-24-04-D2-B8-CF

Web Address https://careers.indigenous.link/viewjob?jobname=F2-24-04-D2-B8-CF

Company Crust Bakery

Location Victoria, British Columbia

Date Posted From: 2024-05-09 To: 2024-11-05

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$20.00 Hourly / 30 To 40 Hours Per Week (Permanent, Full-time Employment)

Languages English

Description

Location: 730 Fort Street, Victoria, BC, V8W 1H2

Number of Vacancies: 2 vacancies

Tasks

Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings

according to recipes or special customer orders

Prepare pastry for special occasions, such as weddings and birthdays

Requisition or order materials, equipment and supplies

Bake mixed dough and batters

Train staff in preparation, cooking and handling of food

Prepare special orders

Frost and decorate cakes and baked goods

Train staff

Ensure that the quality of products meets established standards

Inspect kitchen and food service areas

Operate machinery

Organize and maintain inventory

Prepare dishes for customers with food allergies or intolerances

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate

How to Apply

By email to: crust-bakery@outlook.com

Include this reference number in your application: BKR2024

Job Board Posting

Date Printed: 2024/07/22



Baker

Job ID 6935D207D7ABB

Web Address http://NewCanadianWorker.ca/viewjob?jobname=6935D207D7ABB

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Date Posted From: 2024-05-09 To: 2024-11-05

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Job Board Posting

Date Printed: 2024/07/22

NoExperienceNeeded.ca your place for a first step or a fresh start

Baker

Job ID 97FBCD2ED8905

Web Address http://NoExperienceNeeded.ca/viewjob?jobname=97FBCD2ED8905

Company Crust Bakery

Location Victoria, British Columbia

Date Posted From: 2024-05-09 To: 2024-11-05

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