



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



Careers.Indigenous.Link

Date Printed: 2024/04/30

Junior Baker (NOC: 6332)

Job ID	1D-2C-07-FB-93-76	
Web Address	https://careers.indigenous.link/viewjob?jobname=1D-2C-07-FB-93-76	
Company	Redstone Food Consultants Ltd.	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-29	To: 2022-03-28
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$18.00/hour 35 to 40 Hours per week.	
Languages	Basic Knowledge Of English	

Description

About us: For over 30 years, Redstone Foods has been a key Bakery Supplier to Canada's leading grocery retailers and food service sectors providing premium quality innovative products. We are proud of our modern HACCP compliant, high volume production facility in Mississauga Ontario. Our product line consists of all butter or margarine cookies with crispy or soft and chewy textures, decadent uniquely flavoured brownies, squares, muffin batters, loaf cakes and breads. All product lines are available in various convenient formats. We emphasize natural flavours and ingredients with high inclusion rates.

Work Location: 720 Burnhamthorpe Road West suite 27, Mississauga, ON L5C 3G1

Number of Positions: 12

Employment conditions: Overtime, Early morning, Morning, Day, Evening, Shift, Weekend, Night

Ability to Supervise: 1 to 2 people

Security and Safety: Criminal record check

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience.

Essential Skills

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, Bake mixed dough and batters, Prepare special orders, Draw up production schedules, Ensure that the quality of products meets established standards, Operate machinery

Work Environment

Large volume bakery

Work Site Environment: Odours and Hot

Work Conditions and Physical Capabilities: Manual dexterity, Physically demanding, Hand-eye co-ordination, Ability to distinguish between colours, Standing for extended periods, Attention to detail, Fast-paced environment, Work under pressure, Repetitive tasks, Overtime required, Tight deadlines, Handling heavy loads

Additional Skills

Requisition or order materials, equipment and supplies, Train staff in preparation, cooking and handling of food, Supervise baking personnel and kitchen staff, Train staff, Schedule staff, Organize and maintain inventory, Oversee sales and merchandising of baked goods, Prepare dishes for customers with food allergies or intolerances

Other

Personal Suitability: Dependability, Judgement, Accurate, Team player, Excellent oral communication, Excellent written communication, Reliability, Client focus

Food Specialties: Breads and rolls, Desserts and pastries, Donuts and muffins

How to Apply

By email: recruitment.redstonefoods@hotmail.com

Intended job posting audience: Only persons who are legally allowed to work in Canada can apply for this job. If you are not currently authorized to work in Canada, do not apply as the employer will not consider your job application.

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Indigenous people, Newcomers to Canada, Seniors, Apprentices

How-to-apply instructions

Here is what you must include when submitting your application:

- References attesting experience
- Cover letter

Job Board Posting

Date Printed: 2024/04/30

Junior Baker (NOC: 6332)

Job ID	02CBF2DFA052A	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=02CBF2DFA052A	
Company	Redstone Food Consultants Ltd.	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-29	To: 2022-03-28
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$18.00/hour 35 to 40 Hours per week.	
Languages	Basic Knowledge Of English	

Description

About us: For over 30 years, Redstone Foods has been a key Bakery Supplier to Canada's leading grocery retailers and food service sectors providing premium quality innovative products. We are proud of our modern HACCP compliant, high volume production facility in Mississauga Ontario. Our product line consists of all butter or margarine cookies with crispy or soft and chewy textures, decadent uniquely flavoured brownies, squares, muffin batters, loaf cakes and breads. All product lines are available in various convenient formats. We emphasize natural flavours and ingredients with high inclusion rates.

Work Location: 720 Burnhamthorpe Road West suite 27, Mississauga, ON L5C 3G1

Number of Positions: 12

Employment conditions: Overtime, Early morning, Morning, Day, Evening, Shift, Weekend, Night

Ability to Supervise: 1 to 2 people

Security and Safety: Criminal record check

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience.

Essential Skills

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, Bake mixed dough and batters, Prepare special orders, Draw up production schedules, Ensure that the quality of products meets established standards, Operate machinery

Work Environment

Large volume bakery

Work Site Environment: Odours and Hot

Work Conditions and Physical Capabilities: Manual dexterity, Physically demanding, Hand-eye co-ordination, Ability to distinguish between colours, Standing for extended periods, Attention to detail, Fast-paced environment, Work under pressure, Repetitive tasks, Overtime required, Tight deadlines, Handling heavy loads

Additional Skills

Requisition or order materials, equipment and supplies, Train staff in preparation, cooking and handling of food, Supervise baking personnel and kitchen staff, Train staff, Schedule staff, Organize and maintain inventory, Oversee sales and merchandising of baked goods, Prepare dishes for customers with food allergies or intolerances

Other

Personal Suitability: Dependability, Judgement, Accurate, Team player, Excellent oral communication, Excellent written communication, Reliability, Client focus

Food Specialties: Breads and rolls, Desserts and pastries, Donuts and muffins

How to Apply

By email: recruitment.redstonefoods@hotmail.com

Intended job posting audience: Only persons who are legally allowed to work in Canada can apply for this job. If you are not currently authorized to work in Canada, do not apply as the employer will not consider your job application.

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Indigenous people, Newcomers to Canada, Seniors, Apprentices

How-to-apply instructions

Here is what you must include when submitting your application:

- References attesting experience
- Cover letter

Job Board Posting

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

Date Printed: 2024/04/30

Junior Baker (NOC: 6332)

Job ID	3FECFBDE1A2C1	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=3FECFBDE1A2C1	
Company	Redstone Food Consultants Ltd.	
Location	Mississauga, Ontario	
Date Posted	From: 2021-09-29	To: 2022-03-28
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$18.00/hour 35 to 40 Hours per week.	
Languages	Basic Knowledge Of English	

Description

About us: For over 30 years, Redstone Foods has been a key Bakery Supplier to Canada's leading grocery retailers and food service sectors providing premium quality innovative products. We are proud of our modern HACCP compliant, high volume production facility in Mississauga Ontario. Our product line consists of all butter or margarine cookies with crispy or soft and chewy textures, decadent uniquely flavoured brownies, squares, muffin batters, loaf cakes and breads. All product lines are available in various convenient formats. We emphasize natural flavours and ingredients with high inclusion rates.

Work Location: 720 Burnhamthorpe Road West suite 27, Mississauga, ON L5C 3G1

Number of Positions: 12

Employment conditions: Overtime, Early morning, Morning, Day, Evening, Shift, Weekend, Night

Ability to Supervise: 1 to 2 people

Security and Safety: Criminal record check

Experience

1 year to less than 2 years

Education Requirements

Secondary (high) school graduation certificate or equivalent experience.

Essential Skills

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, Bake mixed dough and batters, Prepare special orders, Draw up production schedules, Ensure that the quality of products meets established standards, Operate machinery

Work Environment

Large volume bakery

Work Site Environment: Odours and Hot

Work Conditions and Physical Capabilities: Manual dexterity, Physically demanding, Hand-eye co-ordination, Ability to distinguish between colours, Standing for extended periods, Attention to detail, Fast-paced environment, Work under pressure, Repetitive tasks, Overtime required, Tight deadlines, Handling heavy loads

Additional Skills

Requisition or order materials, equipment and supplies, Train staff in preparation, cooking and handling of food, Supervise baking personnel and kitchen staff, Train staff, Schedule staff, Organize and maintain inventory, Oversee sales and merchandising of baked goods, Prepare dishes for customers with food allergies or intolerances

Other

Personal Suitability: Dependability, Judgement, Accurate, Team player, Excellent oral communication, Excellent written communication, Reliability, Client focus

Food Specialties: Breads and rolls, Desserts and pastries, Donuts and muffins

How to Apply

By email: recruitment.redstonefoods@hotmail.com

Intended job posting audience: Only persons who are legally allowed to work in Canada can apply for this job. If you are not currently authorized to work in Canada, do not apply as the employer will not consider your job application.

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Indigenous people, Newcomers to Canada, Seniors, Apprentices

How-to-apply instructions

Here is what you must include when submitting your application:

- References attesting experience
- Cover letter