



# Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce Canadian Indigenous Job Seekers to a new approach to job searching. 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 Canadian Indigenous Peoples 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  
17 – 2595 Main Street  
Winnipeg, MB R2V 4W3  
Subsidiary Offices:

Kenora • Midland • Ottawa • London • Sandy Lake • Winnipeg

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2020/07/10

## Master Baker

<b>Job ID</b>	<b>A4-94-52-D6-A2-C0</b>
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=A4-94-52-D6-A2-C0">https://careers.indigenous.link/viewjob?jobname=A4-94-52-D6-A2-C0</a>
<b>Company</b>	Windmill Bakery & Pastry Shop
<b>Location</b>	Huntsville, Ontario
<b>Date Posted</b>	From: 2019-01-14 To: 2019-07-13
<b>Job</b>	Type: Full-time Category: Food Services
<b>Job Start Date</b>	As soon as possible
<b>Job Salary</b>	\$20 Per Hour
<b>Languages</b>	English

### Description

Job Duties:

- Prepare and bake a variety of European and other styles of artisanal breads, pan breads and pastries according to our recipes or formulas;
- Prepare doughs by hand and operate tools and equipment;
- Ensure quality of products meets established standards in a timely and cost-effective manner, following all required levels of hygiene and safety standards;
- Draw up and work according to a tight production schedule to determine type and quantity of goods to produce, including planning and calculating the type and quantity of goods to produce;
- Fulfill wholesale and retail orders and front shop requirements;
- Train and supervise baking personnel and kitchen staff as needed, working at times independently and as part of a team; and
- Proactively monitor ingredients and prepare orders for new supplies as necessary.

### Experience

At least 5 years' work experience working as a baker in a variety of bakery settings; work experience as a master baker is considered an asset; Training and/or experience in European skills of baking, which are essential to the operation of the bakery;

### Credentials

Baker Trade Certification

### Education Requirements

Completion of a college or similar program for bakers with a 3-4 year apprenticeship program as a baker; completion of a college or similar program as a master baker is considered an asset.

### Essential Skills

- Prepare and bake a variety of European and other styles of artisanal breads, pan breads and pastries according to our recipes or formulas;
- Prepare doughs by hand and operate tools and equipment;
- Ensure quality of products meets established standards in a timely and cost-effective manner, following all required levels of hygiene and safety standards;
- Draw up and work according to a tight production schedule to determine type and quantity of goods to produce, including planning and calculating the type and quantity of goods to produce;
- Fulfill wholesale and retail orders and front shop requirements;

### Weight Handling

Handling heavy loads

### Work Environment

Bake shop setting.

This is a full-time, permanent position.

Working hours are between 1:00 am to 12:00 pm, weekends, nights, early mornings.

### Additional Skills

A clean driving record, a certificate of good conduct and a good working knowledge of the English language are required; Computer skills in Microsoft Office or similar are considered assets.

### How to Apply

If you are interested in this position, please e-mail your resume and references to Grace or Dan at [muskokawindmillbakery@gmail.com](mailto:muskokawindmillbakery@gmail.com)

# Job Board Posting

Date Printed: 2020/07/10

## Master Baker

<b>Job ID</b>	<b>NCW000443</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=NCW000443">http://NewCanadianWorker.ca/viewjob?jobname=NCW000443</a>	
<b>Company</b>	Windmill Bakery & Pastry Shop	
<b>Location</b>	Huntsville, Ontario	
<b>Date Posted</b>	From: 2019-01-14	To: 2019-07-13
<b>Job</b>	Type: Full-time	Category: Food Services
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$20 Per Hour	
<b>Languages</b>	English	

### Description

Job Duties:

- Prepare and bake a variety of European and other styles of artisanal breads, pan breads and pastries according to our recipes or formulas;
- Prepare doughs by hand and operate tools and equipment;
- Ensure quality of products meets established standards in a timely and cost-effective manner, following all required levels of hygiene and safety standards;
- Draw up and work according to a tight production schedule to determine type and quantity of goods to produce, including planning and calculating the type and quantity of goods to produce;
- Fulfill wholesale and retail orders and front shop requirements;
- Train and supervise baking personnel and kitchen staff as needed, working at times independently and as part of a team; and
- Proactively monitor ingredients and prepare orders for new supplies as necessary.

### Experience

At least 5 years' work experience working as a baker in a variety of bakery settings; work experience as a master baker is considered an asset; Training and/or experience in European skills of baking, which are essential to the operation of the bakery;

### Credentials

Baker Trade Certification

### Education Requirements

Completion of a college or similar program for bakers with a 3-4 year apprenticeship program as a baker; completion of a college or similar program as a master baker is considered an asset.

### Essential Skills

- Prepare and bake a variety of European and other styles of artisanal breads, pan breads and pastries according to our recipes or formulas;
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