
Baker

Reports to: Executive Chef & Chef de Cuisine

Scope

To maintain Five Diamond service standards throughout the kitchen pastry department.

Duties & Responsibilities

- Be proficient at creating all varieties of pastries and baked goods including but not limited to cakes, breads, cookies, & desserts
- Prepare all breads and baked goods for Eden
- Work within budgeted guidelines
- Prepare an adequate level of mise-en-place based on business levels
- Creating and crafting new recipes
- Knowledgeable in the latest trends of: breads, pastries, and all baked goods
- Determine size of food portions, estimate food requirements and costs, and monitor and order supplies
- Prepare and cook special meals for clients as instructed by Chef
- Work flexible hours, including holidays and night shifts

Physical Demands

- Lifting 20 lbs maximum
- Frequent lifting and/or carrying up to 10lbs
- May require significant walking/standing
- May involve sitting with pushing and pulling of arm and or leg controls

Desired Skills & Attributes

Knowledge

- Grade 12 or equivalent
- Inter-provincial Red Seal or equivalent
- Food Safe Certification
- Previous hotel experience an asset
- 2 years in a similar position

Skills

- Attention to detail
- Excellent communication skills
- Fit to stand for long periods of time
- Basic computer and Microsoft Office skills

4 Diamond Service

- Associate exhibits a professional vocabulary in all communication with employees and guests
 - Associate is always properly attired in uniform, with clearly visible name tag
 - Anticipates guest's needs or offers a personalized recommendation
 - Associate is efficient yet unhurried and sensitive to the manner of the employees and guests
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