



## **Full Time Bakery Position –Experienced Bakery Professional**

Thyme & Again Creative Catering and Take-Home Food Shop is seeking a creative pastry cook to join our award-winning and growing bakery team in a senior role.

The successful applicant will join the team in the production of high volume and high-quality cakes, desserts, and other baked goods for our retail shop and thriving catering department.

### **Qualifications and Job Summary:**

- Experienced pastry chef with 2-5 years in team leadership role.
- Must be able to lead a dynamic team of 6-8 bakers.
- Genuinely passionate about food
- Culinary schooling or related training is an asset
- High attention to detail and the ability to thrive in our fast-paced environment are required
- Must be a positive, contributing team player who enjoys working in a progressive environment
- Must be able to lift 20kg

### **Duties Include:**

-Creatively leading the bakery in ensuring production and catering goals are met.

-Producing handmade tarts, cakes, cookies, scones, and muffins

-Producing and decorating handmade cakes

-Producing specialty fillings (pastry creams, mousses, etc.)

-Producing and hand decorating artistic sugar cookies

-Finishing of baked goods and other tasks as required

*Thyme and Again has an accommodation process in place and provides accommodations for candidates with disabilities. If you have specific ergonomic needs or require other accommodation because of a disability or a medical need, please contact us directly at 613-722-0093*

Job Type: Full-time