



Job Posting – Seasonal Assistant Baker

Job Title

Assistant Baker

Location

True Grain Bread Summerland
10108 Main St., Summerland BC

Supervisor Title

Head Baker

Direct Report(s)

None

Terms

- Seasonal (June-September)
- Full time 5 days per week. (Weekends required)
- 5:00a.m. start-time

About True Grain

At True Grain Bread, our decision-making and culture are guided by our daily Mission, our company Vision and our core Values.

TRUE GRAIN MISSION

An unparalleled bread experience.

TRUE GRAIN VISION

Imagine a world where:

the craftsmanship of the baker,
the fragility of our planet,
the integrity of the organic farmer,
the strength of community and
the simplicity of real food
are valued and nourished.

TRUE GRAIN VALUES

Integrity - We value honesty and integrity at all levels, with customers, suppliers and co-workers.

Authenticity - We do not cut corners. We are genuine in our dealings and in our sourcing.

Mindfulness - We are conscious of nature, sustainability, and conservation as well as our interaction with customers, co-workers and community.

Balance - We work hard and play hard. We make decisions with a high quality of life quotient.

Confidence – We value quiet confidence, in sense of purpose, passion, pride and winning attitude. We are the best. We hire the best. We expect the best.



Job Posting – Seasonal Assistant Baker

Purpose of the Position

The Assistant Baker is an essential part of True Grain Bread's craft baking team. Directly reporting to the Head Baker, the Assistant Baker plays a support role to both the Production and Head Bakers in meeting the day's production schedule. The Assistant Baker is responsible to aid in daily production of breads, cookies, sweets and savouries. This position requires a highly dependable individual who has a focus on quality, attention to detail, and is eager to learn in our fast-paced environment. The successful candidate has an interest in pursuing their Red Seal Certification.

Essential Duties & Responsibilities

Craft Proficiency

- Arrive awake, alert and well rested for your shifts
- Diligently accomplish repetitive tasks
- Foster a culture of, and accept only excellence and pride in, producing the finest organic handcrafted breads and other baked goods
- Carry and distribute supplies, such as flour and baking pans in a safe and expedient manner
- Measure ingredients accurately
- Mix ingredients using bakery equipment, divide dough into uniform portions and shape dough for breads as required
- Bake cookies, pretzels or baguettes as directed by Head Baker or Production Baker
- Use bun divider and other baking equipment on regular basis
- Multi-task and problem-solve

Customer Service

- Recognize that you are part of an overall customer-service experience.
- Work at a brisk pace with a strong sense of focus

Health & Safety

- Maintain the cleanest production area possible, and contribute to a culture of cleanliness of production areas, person, and equipment
- Clean bakery equipment and tools as directed
- Contribute to keeping an organized and efficient bakery

Educational and Work Experience Requirements

- High School Diploma or in progress
- Foodsafe (BC Specific one day food handling and safety course)
- Previous experience in a bakery is an asset

Physical Demands

- Routinely lift in excess of 20kg (50lb)