Pastry Chef

Nova Pastry Bakery & Royal Meat

Job ID
10662

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LOCATION	DATE POSTED	EXPIRY DATE
, 3635 Cawthra Road,, mississauga, ON| Ontario	31-08-2026	27-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 28.00	3 years to less than 5 years	No degree, certificate or diploma

Job Details

Pastry Chef
Needed for busy European bakery
Salary $28.00 hourly / 40.00 to 44.00 hours per week
Terms of employment: Permanent employment, full time
Work setting: Urban area, willing to relocate, relocation costs covered by employer, fast-paced environment, tight deadlines, attention to detail

Apply with CV By email: goran@royalmeats.com, By fax 905-279-1466, By mail:
Nova Pastry Bakery & Royal Meats, 3635 Cawthra Road, Mississauga, ON, L5A 2Y5. In person: 3635 Cawthra Road Mississauga, ON, L5A 2Y5 Between 09:00 AM and 10:00 AM

Job Description

Tasks
• 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
• Ensure quality of products meets established standards
• Plan and maintain production schedules
Requirements: 3 -5 years pastry baking experience, to prepare and bake European style pastries by hand, from scratch using traditional recipes and techniques, ability to work in fast-paced environment with tight deadlines. Ability to oversee the baking process, baking personnel and staff . Personal suitability: initiative, dependability, reliability, team player, flexibility, organized

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