

## **Job Description for Baker, Pizza Doughs and European Pastries/Desserts**

**NOC 6332 EMAIL RESUMES to [jobs@firmifoods.com](mailto:jobs@firmifoods.com)**

- Prepare dough for pizzas - mix, ball, rise, sheet, pan, rise again, bake, cool and bag;
- Bake mixed pizza dough, control the baking process to ensure proper duration, temperature, moisture, etc. of baking and draw own production schedule to meet strict quality requirements to make perfect dough every time to maintain our high standards;
- Prepare European-style sweet goods, pastries, phyllo dough and puff pastry, cookies and cakes and icings and frostings from scratch - mixing ingredients in determined proportions, adding spices/additives, etc. depending on the type of sweet goods/pastries, adjusting the ingredients depending of type of material;
- Create new Italian/European in-house desserts;
- Check and adjust the consistency/taste as required European baking, prepare and apply fillings, bake mixed dough and batters, control the baking process to ensure proper duration, temperature, moisture, etc. of baking and draw own production schedule to meet the quantity requirements;
- Check production schedule to determine variety and quantity of goods to bake, ensure that the quality of products meets established standards;
- Inspect kitchen and food service areas;
- Operate baking machinery, requisition or order materials, equipment and supplies;
- Inventory control of all baking/dough supplies and material;
- Hire, train and supervise baking personnel and kitchen staff, as required

### **Employment Requirements**

Minimum five years baking experience with European baking, specifically European doughs and deserts, is required

Must be able to create European/Italian pastries/desserts from scratch

Available to work days, evenings, and week-ends

Location : 87 Water St N, Kitchener, ON N2H 5A6

**Job-Type:** Full-Time, Permanent

**Salary:** \$22.00 per hour