



Brio Bakery is one of Edmonton's best independently-owned bakeries, known for our sourdough breads and viennoiserie. We are located in the vibrant Exchange Building in Edmonton's "Oliver" neighbourhood. We are looking for a passionate team player interested in being part of our bakery team. Our bakers bake a wide variety of breads, viennoiserie, and other bakery products from scratch. At Brio, we use high-quality ingredients and traditional baking processes (naturally leavened breads, hand shaping) blended with modern equipment. Our bakers are dedicated to the craft of baking, understanding all aspects of the process to create the best quality product for our customers.

We are looking for a full-time **Baker**. This is a permanent role but we will consider candidates looking for summer employment from May through August. Our ideal candidate brings education and/or experience in bread or pastry baking. We will provide additional training in our processes. Apply to info@briobakery.com

Compensation: \$18 - 22/hour wage plus tips and benefits (health/dental/prescriptions/life insurance)

Job Description:

- Working within a team, responsible for bread, viennoiserie, pastry and other baked goods production
- Job responsibilities could include:
 - Accurately scaling and preparing ingredients
 - Mixing, dividing and shaping bread dough
 - Preparing and adding inclusions to bread and other baked goods
 - Mixing, sheeting and shaping croissants and other viennoiserie
 - Mixing and preparing fillings, doughs, cookies and other baked good
 - Preparing, filling, baking and finishing viennoiserie and other baked goods
 - Baking bread and other baked goods
- Leading by example as a proactive team player willing to pitch in to help wherever needed
- Cleaning of all implements, equipment, work surfaces and areas
- Promoting and nurturing a professional yet fun work environment

Qualifications:

- Diploma in Baking and Pastry Arts or other equivalent education or experience
- Physical strength and stamina; capable of lifting objects up to 20 kg
- Excellent team player
- A good sense of time management and urgency
- Excellent attention to detail and problem-solving skills
- Exceptional communication skills
- Ability to promote a positive work environment
- Grace under pressure in a busy work environment
- Passion for baking and desire to contribute to an independent, small business
- Willing and able to work varied shifts on weekdays and weekends between the hours of 3 am and 7 pm; most shifts between 5 am and 5 pm