

# BAKER - PRODUCTION

## BOULANGERIE ST PIERRE BAKERY

### Hours:

Full-time

### Description:

Boulangerie St-Pierre Bakery is a locally owned and operated bakery serving communities throughout Manitoba with fresh breads, buns, pastries, and specialty bakery products. Our products are distributed to retail partners across the province, including numerous Co-op locations, independent grocers, and food service customers.

We are currently seeking a dedicated and hardworking **Production Baker** to join our team in St-Pierre-Jolys.

### What you'll do:

Reporting to the Bakery Manager, the Production Baker is responsible for preparing, mixing, baking, and packaging bakery products while maintaining the highest standards of quality, consistency, food safety, and efficiency.

### You Will:

- Prepare doughs, batters, fillings, and other bakery products according to established recipes and production schedules.
- Scale, mix, divide, shape, proof, and bake a variety of breads, buns, rolls, and specialty products.
- Operate bakery equipment safely and efficiently, including mixers, dividers, proofers, ovens, slicers, and packaging equipment.
- Monitor product quality throughout the production process to ensure consistency and customer satisfaction.
- Follow production schedules to meet daily order requirements and delivery deadlines.
- Assist with inventory management and notify supervisors of ingredient or supply shortages.
- Maintain cleanliness and sanitation of work areas, equipment, and production facilities.
- Follow all food safety and workplace safety procedures.
- Assist with freezer and cooler organization, product storage, and stock rotation.



204-433-7763  
530 Hebert Ave. St Pierre-Jolys, MB  
[www.boulangierstpierrebakery.ca](http://www.boulangierstpierrebakery.ca)



- Work collaboratively with production, packaging, and distribution teams.
- Other duties as assigned.

The Full-time Production Baker must be available for early morning, overnight, or flexible shifts as required. This position averages 40 hours per week.

### **Who you are:**

- You have commercial baking experience or a strong interest in learning the baking profession.
- You are dependable, punctual, and take pride in producing high-quality products.
- You work well in a fast-paced production environment.
- You have strong attention to detail and can follow recipes accurately.
- You are physically capable of lifting up to 50 lbs and standing for extended periods.
- You understand the importance of food safety, sanitation, and quality control.
- You are a team player with a positive attitude and strong work ethic.

### **What we offer:**

- Competitive compensation based on experience.
- Group benefits package.
- Employee discount on bakery products.
- Opportunities for training, advancement, and career growth.
- A positive and supportive work environment.
- The opportunity to be part of a growing Manitoba bakery serving customers across the province.

### **How to apply:**

Send your resume by email to: [order.bspbakery@gmail.com](mailto:order.bspbakery@gmail.com)

For more information, contact us at **204-433-7763**.

We thank all applicants for their interest; however, only those selected for an interview will be contacted.

### **Application Deadline:**

Until position is filled.