Pastry Cook

Wild Blue Restaurant and Bar

Job ID
51734

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LOCATION	DATE POSTED	EXPIRY DATE
Whistler Way, Whistler, BC | British Columbia	20-10-2026	18-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD CAD 22.00 to 25.00 hourly	2 years to less than 3 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

Languages: English
Education: College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year
Experience: 2 years to less than 3 years
Position Available: 1
NOC Code: 63200
Send your CV to: carl.sanchez@wildbluerestaurant.com
Work must be completed at the physical location. There is no option to work remotely.
Youth, newcomers and indigenous people are welcome to apply.

Benefits:
Health benefits
Dental plan
Health care plan

Plan and direct the preparation and cooking of pastries and baked goods, maintaining our commitment to excellence.
Accurately estimate daily food requirements and pars, as well as food and labor costs, to optimize efficiency.
Monitor inventory levels, requisition ingredients and kitchen supplies, and manage ordering processes to ensure seamless operations.
Coordinate equipment purchases and arrange for necessary repairs to maintain a well-functioning kitchen.
Assist in training and mentoring new staff, fostering a collaborative and high-performing team environment.
Actively participate in menu planning and contribute creatively to new dessert items,
including our bread and chocolate programs, mignardises, petit fours, and special event offerings.
Demonstrate new techniques and updates to the menu, ensuring the team remains at the forefront of pastry innovation.
Supervise the pastry team alongside the Pastry Chef, ensuring consistency and excellence in all outputs.

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