

The Butchart Gardens is looking for an individual to fill the following position:

Department: Food Services - Pastry Department
Position: 2nd Cook

The Pastry Department is a fast paced, volume operation that produces high quality products for The Dining Room Restaurant, The Blue Poppy Restaurant, our Coffee Shop Restaurant and all other satellite areas. The Pastry department is instrumental in maintaining the product quality standards necessary to enhance our visitor's experience.

The successful candidate will report to the Pastry Chef and will be required to:

Bake a variety of products including muffins, cinnamon buns, cakes, and pies for our food service facilities

Cake finishing and decorating

Plate and finish desserts

Be available to work some early shifts (5 am) and weekend shifts

Demonstrate a strong work ethic and conduct yourself in a professional manner

Demonstrate a positive and caring approach to all staff

Assist in other areas of Pastry as directed by the Pastry Chef

Assist in other areas of Kitchens operations as requested

The successful candidate will possess the following qualifications:

Two or more years of baking experience

Knowledge of all pastry fundamentals

Knowledge of tea/Petit Four plating

Strong organizational skills

Excellent communication skills

Ability to work well under high volume production pressures

Ability to work well in a team environment

Positive and outgoing person

Food Safe certificate

Experience in a similar volume operation a decided asset

This is a seasonal position offering 32+ hours per week from April until October. Remuneration will be commensurate with the level of responsibility and the qualifications of the candidate.

Please submit a cover letter and a resume to The Butchart Gardens, Human Resources department by mail: 800 Benvenuto Avenue, Brentwood Bay, BC, V8M 1J8; by email: hr@butchartgardens.com; or by fax 250-544-4455, or through our [employment page](#).