

Date Posted: March 15, 2022

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

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

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
- Be available to work 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:

- A minimum of two years baking and pastry experience
- Food Safe Certification
- Strong organizational skills
- Excellent communications skills
- Ability to work well under high volume production pressures
- Ability to work well in a team environment
- Positive and outgoing person

This is a seasonal full-time position. The expectation is between 30 to 40 hours per week plus overtime if required. 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; e-mail hr@butchartgardens.com; or fax: 250-544-4455