



Brio Bakery is one of Edmonton's fastest-growing independently-owned bakeries, 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 an experienced **Pastry & Viennoiserie Baker**. Apply to info@briobakery.com

Compensation: Competitive wage and tips with benefits (health/dental/prescriptions/life insurance)

Job Description:

- Working within a team, responsible for viennoiserie, pastry and other baked goods production
- Accurately scaling and preparing ingredients
- 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
- Cleaning of all implements, equipment, work surfaces and areas
- Lead by example as a proactive team player willing to pitch in to help wherever needed
- Work with Owner and team to develop, test and expand product line
- Work closely with Owner and team to maintain and elevate product standards
- Maintain production schedules and track inventory
- Promote and nurture a professional yet fun work environment
- Reinforce brand culture by practicing and promoting company values
- Make recommendations to improve company objectives

Qualifications:

- Skilled, experienced (3-5 years) professional viennoiserie or pastry baker
- 2-3 years of management experience within a Bakery or Patisserie considered an asset
- Demonstrated experience developing new products and formulas
- Exceptional communication skills
- Excellent team player
- A good sense of time management and urgency
- Excellent attention to detail and problem-solving 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 5 pm