



ARTISAN BAKED GOODS

Are you an experienced pastry baker looking to take your career to the next level? Want to apply your creativity to lead the development and production of viennoiserie and pastries at one of Edmonton's leading bakeries? Ready to lead and coach others to deliver your vision.

We are looking for an experienced **Head Pastry & Viennoiserie Baker** to manage and lead our pastry and viennoiserie area. Apply to info@briobakery.com

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.

Compensation: Competitive wage (\$25-\$30/hour) with benefits (health/dental/prescriptions/life insurance)

Job Description:

- Working within a team, responsible for viennoiserie, pastry and other baked goods production
- Lead development, testing and expansion of product line
- Maintain and elevate product standards
- Maintain production schedules and track inventory
- Work with and lead team to:
 - Accurately scale and prepare ingredients
 - Mix, sheet and shape croissants and other viennoiserie
 - Mix and prepare fillings, doughs, cookies and other baked good
 - Prepare, fill, bake and finish viennoiserie and other baked goods
 - Clean all implements, equipment, work surfaces and areas
- Lead by example as a proactive team player willing to pitch in to help wherever needed
- 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:

- Passion for baking and desire to contribute to an independent, small business
- 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
- Willing and able to work varied shifts on weekdays and weekends between the hours of 3 am and 5 pm