# Bakery Supervisor

Polestar bakery bulk supply ltd

Job ID
**10146**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| Saanichton, BC V8M 1Z6, Saanichton, BC\| British Columbia | 13-07-2026 | 09-01-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD 21 | 1 to less than 7 months | Secondary (high) school graduation certificate |

## Job Details

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 to less than 7 months

On site

Work must be completed at the physical location. There is no option to work remotely.

Supervision

1 to 2 people

Experience and specialization

Food specialties

Breads and rolls

Desserts and pastries

Additional information

Security and safety

Bondable

Criminal record check

Work conditions and physical capabilities

Attention to detail

Physically demanding

Repetitive tasks

Personal suitability
Client focus
Team player
Patience

Saanichton, BC
V8M 1Z6
Work location On site

Salary
21.00 hourly / 30 hours per week

Terms of employment
Permanent Employment: Full Time

Flexible hours, Day, Overtime required
Starts as soon as possible

By email
polestarbakery2024@gmail.com

What you must include in your application:
Cover letter
Answers to the following screening questions:
Are you available for shift or on-call work?

## Job Description

Responsibilities
Tasks
Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders
Requisition or order materials, equipment and supplies
Bake mixed dough and batters
Supervise baking personnel and kitchen staff
Ensure that the quality of products meets established standards
Inspect kitchen and food service areas
Hire and dismiss staff
Organize and maintain inventory
Oversee sales and merchandising of baked goods

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