

Trainee Baker Opportunity

Experience isn't necessary, however a taste for food and craftsmanship is. This is a training position where you will develop the skills of traditional European bread making by working as assistant to the baker, with the goal of moving up to a baker yourself. Our bakery is a very productive, fast-paced operation with many different tasks happening at the same time, and you must be able to operate well and efficiently in such an environment - and keep up to the pace! Bread baking is all about moving heavy, massive things from one place to the next - sacks or grain to the mill, flour to the mixer, dough in fermenting bins, racks of proofed breads to the oven - and you must be able to continuously lift and carry weights in excess of 25kg (55lbs). While there is never a dull moment when working with natural leavening and we must also always be on our toes, there are also plenty of rather mind-numbing, repetitive tasks that must also be accomplished diligently and accurately.

Somewhat anti-social hours are a fact of life for the baker. Here we do not work through the night, but we do begin production at 4 am. Since our week is Wednesday through Sunday we work through the weekends. It is very important that you possess the self-discipline to maintain a sleep schedule that allows you to arrive awake, alert and well-rested for every shift. We have a very tight production schedule that allows no toleration for tardiness. Lengthy commutes and inadequate hours of sleep prove impossible to maintain over the long term.

This position is presently ~30hrs a week, with the potential of full-time in the future. To begin, the shifts will be 6am-1pm Wednesday through Sunday, and 6am-2pm Sunday (you must be able to work every shift, and available for Saturday mornings as well). We pay above minimum wage; the rate will depend on how quickly you pick up skills and take on responsibilities.

Finally, I can not stress enough that given the demand of the bakers craft, it is essential that you possess a touch of passion for creating delicious nourishing food and in the craftsmanship that goes with it - otherwise the job quickly becomes just a tough slog (there is much easier work out there!) Thank-you for your interest, and if you are interested in pursuing this position please drop off or email a one-page letter explaining your specific interest and aptitude for the job, along with your resume or synopsis of recent experience relevant to the position. Please no telephone calls (bakers are very busy people...).

Thanks Much,
Jonathan Knight
(Baker/Owner)

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email: baker@truegrain.ca

truegrain.ca



Organic & Handcrafted

Baking Wednesday Through Sunday

TASTE
cowichan
Cowichan Bay Village
(250) 746-7664
baker@truegrain.ca

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Please ask for the information sheet
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