

3 Bakers - Bonchaz Bakery

HR

Job ID
37888

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LOCATION	DATE POSTED	EXPIRY DATE	
1461 Venables Street, Vancouver, BC British Columbia	14-08-2025	26-08-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 21.50 per hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Bonchaz Bakery is a Vancouver-based wholesale bakery specializing in artisan breads, pastries, and desserts for the restaurant, catering, and grocery sectors. We take pride in delivering consistently high-quality baked goods that meet the diverse needs of our wholesale and catering clients.

As we continue to grow, we are seeking 3 skilled and reliable Bakers to join our production team.

This is a full-time position; 40 hours per week; \$21.50 per hour.

How to Apply:

*Please do not call or apply in person.

Email resume to: hr@bonchaz.ca

OR

Mail resume to:

Bonchaz Bakery

1461 Venables Street, Vancouver BC, V5L 2G1

*Please confirm in your resume that you are legally authorized to work in Canada (i.e., either a permanent resident or citizen of Canada)

Job Description

Job Responsibilities:

- ?- Prepare doughs and batters for breads, rolls, pastries, and other baked goods using commercial baking equipment.
- ? Prepare special orders for catering events.
- ?- Operate and monitor ovens, mixers, proofers, and other baking machinery in a high-volume production setting.
- ?- Ensure product quality and consistency according to Bonchaz Bakery's recipes and client standards.
- ?- Maintain inventory of ingredients and assist in ordering supplies as needed.
- ?- Adhere to food safety, sanitation, and workplace safety standards at all times.
- ?- Coordinate with production schedules to meet wholesale and catering order deadlines.
- ?- Clean and maintain bakery equipment and production areas.

Requirements:

- ?- Completion of secondary school is required.
- ?- Completion of an apprenticeship program, or other formal baking program, ?or at least 2 years of commercial baking experience.
- ?- Experience in high-volume food production environments is an asset.
- ?- Strong attention to detail and commitment to quality.
- ?- Trade certification and/or Red seal endorsement are assets.
- ?- English language ability is required.