Baker

Cody Gosling

Job ID
39125

VIEW THIS JOB ONLINE: https://www.firstnationsjob.com/jobs/39125

LOCATION	DATE POSTED	EXPIRY DATE
496 Hwy 93/95, Invermere, BC| British Columbia	13-02-2026	09-02-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $20.00 / Hour	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Baker

1342760 BC LTD o/a Tim Hortons

Location: 496 Hwy 93/95 Invermere, British Columbia, Canada V0A 1K2

Salary: $20.00 / Hour

Vacancies: 6 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors
The employer has indicated an interest in hiring employees from these groups. If you are a member of these groups you are encouraged to indicate it in your application.
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning
Benefits: Medical, Dental
Start date: As soon as possible
Languages: English
Education: No degree, certificate or diploma
Experience: 1 year to less than 2 years

How to apply
In Person: 496 Hwy 93/95 Invermere, British Columbia, Canada V0A 1K2
By email: albertmcalalang@gmail.com
By phone: 403-493-9845

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Job Description

Ability to Supervise: 1 to 2 people

Work Conditions and Physical Capabilities: Manual dexterity; Handling heavy loads; Hand-eye co-ordination; Ability to distinguish between colours; Standing for extended periods; Attention to detail; Fast-paced environment; Physically demanding; Repetitive tasks; Work under pressure; Tight deadlines

Personal Suitability: Excellent oral communication; Reliability; Excellent written communication; Client focus; Accurate; Judgement; Dependability; Team player

Additional Skills: Requisition or order materials, equipment, and supplies; Train staff in preparation, cooking and handling of food; Supervise baking personnel and kitchen staff; Train staff; Organize and maintain inventory

Food Specialties: Breads and rolls; Desserts and pastries; Donuts and muffins

Specific Skills: Bake mixed dough and batters; Prepare special orders; Frost and decorate cakes and baked goods; Ensure that the quality of products meets established standards; Inspect kitchen and food service areas; Operate machinery

Work Setting: Bake shop; Cafe

Downloaded from firstnationsjob.com on 27-11-2026