

Pastry Cook (Bakers)

Sodexo Live! (VCC)

Job ID

39166

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LOCATION	DATE POSTED	EXPIRY DATE	
1055 Canada Place, Vancouver, BC British Columbia	20-02-2026	19-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$20.20- \$22.50 per hour	1 year to less than 2 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

At Sodexo Live!, we take pride in crafting exceptional events at the most prestigious venues on the planet and creating lasting memories for fans, visitors, guests and team members. Working with Sodexo Live! is more than a job; it's a chance to be part of something greater. Here, you'll build a career where 'everyday' is anything but normal.

Our experiences are unique, and so are our people. Bring your personality, your background and your desire to delight others. In return, we'll give you all you need to thrive. After giving it all, you'll return home knowing that you've played your part in creating a truly unforgettable moment. '2022 Forbes Best Employer for Diversity'

Location: We are seeking an experienced Pastry Cook (Baker), Full Time for our Vancouver Convention Centre operation in Vancouver BC.

Compensation: \$20.20 -22.50 per hour

Great News! You will receive:

- Company paid health and dental benefits (after waiting period and qualifying hours).
- Access to employee and family assistance program, which offers integrated health services.
- Opportunities for skills development and career progression.
- A fresh, clean uniform provided with every shift.
- Employee meals provided.
- Access to free on-site gym facilities.

To Apply for This Position:

If you believe you have the skills, experience and service excellence focus we are looking for, please submit your resume to hrlive@vancouverconventioncentre.com with 'Pastry Cook 3' in the email subject line.

Thank you for expressing interest in employment with Sodexo Live!, however, only those candidates considered for this position will be contacted.

Sodexo Live! is an equal opportunity employer. All qualified applicants will be considered for employment without regard to race, colour, ancestry, place of origin, political belief, religion, marital status, family status, disability, sex, sexual orientation, gender identity or expression, age or any other applicable Provincially protected status.

Job Description

Principal Function:

The Pasty Cook 3 position performs as an entry level culinarian among its peer cooks. The Pastry Cook 3 will support the large-scale production of baked goods and pastries for a variety of events.

The Pastry Cook 3 will contribute to Sodexo Live!'s operational and financial success by following all Sodexo Live! culinary standards for sanitation and preparation, and to ensure that pastry and bakery items are of the highest quality in taste and appearance to satisfy guests expectations and to maximize food revenues.

Essential Responsibilities:

- Prepare and coordinate orders so that bakery items are prepared timely and with accuracy and with the absolute highest quality of taste and presentation.
- Comply with all established health, sanitation and safety procedures.
- Set up and stocking work area, equipment, supplies and food items as directed by the Pastry Chef and Pastry Sous Chef.
- Adhere to Sodexo Live! standards for food quality, taste, flavour and presentation.
- Accurately weigh and measure all ingredients, following Sodexo Live! recipes.
- Ensure that food is portioned and presented according to standards, as well as guest specifications and preferences.
- Mix ingredients to form dough or batter with spiral and planetary mixers; Work comfortably with rack ovens, convention ovens and floor model sheeters.
- Work in collaboration with other unit culinary team members to achieve operational objectives.
- Participates in flow of work in the culinary department to maximize quality and efficiency.
- Ensure the proper storage, rotation, labelling and dating of all products.
- Apply consistent focus on the customer by paying close attention to detail, accommodating special requests and never allowing less than perfect baked items to leave the kitchen.
- Participate in and foster positive team relations with both front and back of the house staff.
- Perform other related duties, tasks and responsibilities as required from time to time.
- Contribute to goal of 100% customer satisfaction through personal commitment to customer service and leading the culinary team by example.

Qualifications/Skills:

Required:

- Proficient English communication skills in order to effectively interact verbally and listen attentively to co-workers and supervisors.
- Ability to follow written and oral direction.
- Ability to work under pressure and independently.

Preferred:

- 1 year experience as a baker or pastry cook in a fast-paced environment.
- Culinary degree from an accredited college or university.

- Experience working in high-volume operations such as a high-end hotel or convention centre.
- Food Safe Certification.

Other Requirements:

- Must be able to stand and exert fast-paced mobility for entire shift. Must be able to frequently lift and carry food and other items weighing up to 50 pounds and occasionally greater. Must be able to go from warm to cold climates (workstation to coolers).

Hours may be extended or irregular to include weekends and holidays