

Pastry Chef

Rahier Patisserie Inc.

Job ID

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LOCATION	DATE POSTED	EXPIRY DATE	
1586 Bayview Avenue, Toronto, ON Ontario	07-04-2026	04-10-2026	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 36/hr (30hrs per week)	3 years to less than 5 years	Secondary (high) school graduation certificate

Job Details

- Prepare and cook meals or specialty foods
- Prepare and cook food on a regular basis, or for special guests or functions
- Frost and decorate cakes and baked goods
- Plan menus and ensure food meets quality standards
- Prepare pastry for special occasions, such as weddings and birthdays
- Create new recipes
- Instruct cooks in preparation, cooking, garnishing and presentation of food
- Train staff in preparation, cooking and handling of food

Job Description

Personal suitability:

- Time management
- Organized
- Dependability
- Flexibility

Work conditions and physical capabilities:

- Fast-paced environment
- Work under pressure
- Attention to detail
- Standing for extended periods

Apply by email: rahp.resume@protonmail.com