

Head Baker

true confections

Job ID
40825

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/40825>

LOCATION	DATE POSTED	EXPIRY DATE	
866 Denman, Vancouver, BC British Columbia	12-08-2026	08-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 60,008 Per Year	5 year or more	Other trades certificate or diploma

Job Details

True Confections is an established Vancouver bakery specializing in cheesecakes, cakes, wedding cakes, and handcrafted desserts. We are seeking an experienced Head Baker to lead daily bakery production and maintain our high standards for quality, consistency, presentation, and food safety.

The successful candidate will have professional baking and advanced cake decorating experience, including experience producing wedding cakes, tiered cakes, fondant cakes, and custom celebration cakes.

Email: tcvandenman@gmail.com

Job Description

True Confections is an established Vancouver bakery specializing in cheesecakes, cakes, wedding cakes, and handcrafted desserts. We are seeking an experienced Head Baker to lead daily bakery production and maintain our high standards for quality, consistency, presentation, and food safety.

The successful candidate will have professional baking and advanced cake decorating experience, including experience producing wedding cakes, tiered cakes, fondant cakes, and custom celebration cakes.

Responsibilities

- Lead and oversee daily bakery production.
- Prepare and bake cakes, cheesecakes, and other desserts according to company recipes and standards.
- Design and create custom cakes, including wedding cakes, tiered cakes, fondant cakes, and celebration cakes.
- Decorate cakes using advanced techniques including buttercream, fondant, piping, edible images, chocolate work, and other decorative finishes.
- Assemble, finish, and prepare multi-tier wedding cakes.
- Ensure consistency in product quality, appearance, portioning, and presentation.
- Plan daily and weekly bakery production according to orders and business requirements.
- Monitor bakery inventory and assist with ordering ingredients and supplies.
- Ensure ingredients and finished products are properly stored, labelled, rotated, and handled.
- Maintain food safety, sanitation, and cleanliness standards throughout the bakery.
- Train and provide guidance to bakery staff.

Assist with the development and preparation of seasonal and specialty desserts.

Communicate with customers regarding custom and wedding cake requirements when required.

Create edible image layouts and cake artwork using Canva, Adobe Illustrator, or similar graphic design software.

Ensure bakery equipment and work areas are properly maintained and cleaned.

Qualifications

Minimum 3 years of professional baking experience.

College diploma or certificate in Baking and Pastry Arts, Cake Decorating, or a related field.

Professional experience creating wedding cakes, tiered cakes, fondant cakes, and custom specialty cakes.

Strong knowledge of professional baking methods and techniques.

Advanced cake decorating and finishing skills.

Experience working with buttercream, fondant, piping, edible images, and other cake decorating techniques.

Ability to follow and maintain standardized recipes and production procedures.

Strong organizational and time-management skills.

Ability to manage multiple orders and production deadlines.

Ability to communicate effectively in English.

Valid FoodSafe Level 1 certificate or equivalent required.

Valid Serving It Right certificate required.

Must have flexible availability and be able to work early mornings and late-night shifts as required.

Must be available to work weekdays, weekends, and statutory holidays based on production and business needs.