

Pastry Chef

Black Shop Restaurant

Job ID

41163

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LOCATION	DATE POSTED	EXPIRY DATE	
595 Hespeler Rd, Cambridge, ON Ontario	21-09-2026	20-03-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 39.00/hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

We are seeking a passionate and talented Pastry Chef to join our dynamic culinary team. In this role, you will craft exquisite baked goods and desserts that delight our guests and elevate our culinary offerings. Your expertise in pastry arts, combined with your creativity and attention to detail, will ensure every treat is a masterpiece. This position offers an exciting opportunity to showcase your baking skills in a lively environment dedicated to excellence and innovation.

Position: 01
Wage: \$39.00/hour
Language requirements: Fluency in English
Location: 595 Hespeler Rd, Cambridge, ON N1R 6J3

Essential Duties And Responsibilities:

- Responsible for overseeing the daily preparation, production, and presentation of food items for service. Complete assigned daily prep items with high quality and fresh ingredients.
- Accountable for inventory management and cost control.
- Maintains sanitation standards throughout the kitchen to comply with provincial regulations.
- Ordering product and maintaining appropriate ingredient levels.
- Ensures food quality in presentation and production
- Help to manage a team of pastry cooks to ensure proper execution and preparation of products

Skills and expertise

- Proven experience as a Pastry Chef or similar role within the food industry, preferably in a restaurant setting
- Strong skills in cake decorating, baking techniques, and food presentation
- Knowledge of food handling procedures and food safety standards
- Ability to work efficiently in a fast-paced kitchen environment while maintaining attention to detail
- Excellent customer service skills to ensure guest satisfaction
- Experience with food preparation, cooking, and kitchen operations
- Familiarity with packaging baked goods for retail or catering purposes

Education & Experience:

- Completion of secondary school is required.
- 2-3 years of Proven experience as a Pastry Chef or similar role within the food industry, preferably in a restaurant setting is required.

Eligible candidates can send their resume to apply.blackshop@gmail.com

Our goal is to be representative of our community, by fostering an inclusive and diverse environment where every person has an equal opportunity to enjoy a successful career. Hiring decisions are made based on qualifications and operational needs, not influenced by race, colour, creed, age, sex, gender, sexual orientation, national origin, religion, marital status, medical condition, physical or mental disability, military service, pregnancy, childbirth, unrelated criminal conviction, or any other protected ground.

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