

Baker

Top Shelf Grocery

Job ID

41384

VIEW THIS JOB ONLINE: <https://www.firstnationsjob.com/jobs/41384>

LOCATION	DATE POSTED	EXPIRY DATE	
317 Main St, Mossbank, SK Saskatchewan	20-10-2026	18-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$17.78	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Position: Baker (Permanent, Full-time)

Wages: \$17.78 per hour

Hours: 30-40 hours per week

Apply through email: topshelfgrocery1212@gmail.com

Experience required: Minimum 1 year

Job Description

Prepare bakery products for baking by handling frozen or pre-prepared dough, batter and other bakery items in accordance with established procedures.

Thaw and proof frozen bakery products where required, following product instructions and established bakery procedures.

Load bakery trays and racks and place bakery products into commercial ovens according to the required baking procedures.

Set and monitor oven temperatures, baking times and proofing settings to ensure products are baked or finished appropriately.

Operate bakery ovens, proofers, timers and other standard supermarket bakery equipment safely and efficiently.

Monitor the baking process and remove products from ovens when they have reached the required level of doneness.

Inspect finished bakery products for appearance, colour, texture, consistency and overall quality, and identify products that do not meet established standards.

Handle, cool, package and prepare finished bakery products for display, as applicable to the products and store procedures.

Unpack incoming bakery products and supplies, check product condition and organize items in designated storage areas.

Replenish bakery displays and shelves, arrange products for presentation, and apply appropriate product labels and price labels in accordance with store procedures.

Monitor product availability and freshness, rotate stock as required, and remove damaged, expired or unsuitable products from display.

Clean and sanitize bakery work surfaces, trays, racks, utensils and equipment in accordance with workplace hygiene and food-safety procedures.

Maintain an organized and sanitary bakery work area and follow applicable workplace health and safety requirements.

Assist other bakery team members with routine production, product handling and related tasks as required.

Follow established procedures for the safe operation of equipment, proper handling of bakery products, waste

management and storage of supplies.

Perform other reasonable duties related to the bakery position as assigned by the supervisor.

Downloaded from firstnationsjob.com on 20-10-2026