

Bakery Supervisor

Posted By: Pace Processing And Product Development Ltd.

Location: Surrey

Salary: \$\$22.60 Per Hour

JOB ID : RJ2543254

Posting Date : 11-Aug-2025

Expiry date : 07-Feb-2026

Education : Secondary (high) school graduation certificate

Language : English

Vacancies : 1

Years of Experience : 1 year

Job Type : Full Time

Job Description

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Salary: \$22.60/hour

Position: 1

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Large volume bakery

Responsibilities

Tasks

- Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders
- Requisition or order materials, equipment and supplies
- Bake mixed dough and batters
- Train staff in preparation, cooking and handling of food
- Supervise baking personnel and kitchen staff
- Draw up production schedules
- Train staff
- Ensure that the quality of products meets established standards
- Inspect kitchen and food service areas
- Operate machinery
- Organize and maintain inventory

Supervision

11-15 people

Additional information

Work conditions and physical capabilities

- Attention to detail
- Fast-paced environment
- Repetitive tasks
- Standing for extended periods
- Tight deadlines

Personal suitability

- Accurate
- Excellent oral communication
- Excellent written communication
- Judgement
- Team player

By email

hiring@paceprocessing.com

By mail

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Surrey, BC

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To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: hiring@paceprocessing.com

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