Baker - Store#3886

426889 BC LTD

Job ID
49852

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LOCATION	DATE POSTED	EXPIRY DATE
185-5717 Main Street, Oliver, BC | British Columbia	22-04-2026	17-04-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD 20.00	1 year to less than 2 years	No degree, certificate or diploma

Job Details

Job Title: Baker NOC63202 (6332)

Report to: Food Service Supervisor & Food Service Manager
STATEMENT OF PURPOSE: This position involves preparation of baked foods and ensure that Tim Hortons ‘standards around people, product, cleanliness and exceptional customer service are fulfilled.
QUALIFICATIONS:
Previous experience in a baker role is an asset, Thorough knowledge of Tim Hortons products and procedures. Current certification in approved food safety training (Advanced or Serve Safe) is an asset; Strong communication and interpersonal skills; Ability to adhere to policies/procedures; Able to operate effectively in a fast-paced environment.

KEY RESPONSIBILITIES:

FOOD AND BEVERAGE PREPARATION - Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings and beverages according to Tim Horton’s recipes and procedures; Operating standard baking and beverage machinery; Bake mixed doughs and batters. Frost and decorate baked products; Ensures that all baked and beverage products meet Tim Horton’s established standards; Draw up production schedule to determine type and quantity of goods to produce. Ensures that all baking supplies is properly merchandised and stocked.

PEOPLE - Leads by example and demonstrates the importance of treating every employee and customer with respect; Reacts immediately to issues requiring attention during the shift; Communicates any production-related issues with the supervisory team; Works together with other team members to provide the best possible service to customers; Assists and fills in as required for various areas during busy periods to maintain optimal customer service levels.

OPERATIONS - Displays knowledge of and works in compliance with Tim Hortons operating, food safety, security, health and safety, and employment standards and applicable legislation; Ensures that all product and packaging is properly stocked; Properly times production to ensure product availability; Uses only the approved techniques for producing all products; Ensures all store policies are followed during the shift (e.g. cash policies, meal and break policies, food safety policies); Responds to and reports to store

management about unsafe acts and conditions; Other duties as required.

Position Location:

How to Apply

Email: teamtims.southok@gmail.com

Job Type: Full-time

Pay: $20.00 per hour

Expected hours: 40 per week

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