

Pastry Cook

Wild Blue Restaurant and Bar

Job ID
51734

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LOCATION	DATE POSTED	EXPIRY DATE	
Whistler Way, Whistler, BC British Columbia	20-10-2026	18-04-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD CAD 22.00 to 25.00 hourly	2 years to less than 3 years	College, CEGEP or other non-university or diploma from a program of 3 months to less than 1 year

Job Details

Languages: English

Education: College, CEGEP or other non-university certificate or diploma from a program of 3 months to less than 1 year

Experience: 2 years to less than 3 years

Position Available: 1

NOC Code: 63200

Send your CV to: carl.sanchez@wildbluerestaurant.com

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

Youth, newcomers and indigenous people are welcome to apply.

Benefits:

Health benefits

Dental plan

Health care plan

Plan and direct the preparation and cooking of pastries and baked goods, maintaining our commitment to excellence.

Accurately estimate daily food requirements and pars, as well as food and labor costs, to optimize efficiency.

Monitor inventory levels, requisition ingredients and kitchen supplies, and manage ordering processes to ensure seamless operations.

Coordinate equipment purchases and arrange for necessary repairs to maintain a well-functioning kitchen.

Assist in training and mentoring new staff, fostering a collaborative and high-performing team environment.

Actively participate in menu planning and contribute creatively to new dessert items, including our bread and chocolate programs, mignardises, petit fours, and special event offerings.

Demonstrate new techniques and updates to the menu, ensuring the team remains at the forefront of pastry innovation.

Supervise the pastry team alongside the Pastry Chef, ensuring consistency and excellence in all outputs.