



Pastry Chef
&
Baker



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The Café METEOR Bistro is looking for a Full-Time Pastry Chef and artisan Baker to join our culinary team. We are a 40-seat restaurant, which also offers take-out and catering products to our historical homes and private island. All of our dishes are prepared using mostly fresh products from our local producers. The person would be reporting to our Executive Chef.

We are located in Haileybury (Temiskaming Shores) by beautiful lake Temiskaming. If you ever dreamt of living in or returning to Northern Ontario, where you can find affordable housing, enjoy the outdoors and be able to slow down to really enjoy life, then we might be the place where you want to relocate. We are a few hours from North Bay, Sudbury and Rouyn-Noranda and half a day from Toronto and Ottawa. We are working in a bilingual work environment.

We are searching for a candidate who has some intermediate level experience in pastry/artisan baking and dessert preparation, who is passionate, enthusiastic, demonstrates professionalism, and can work efficiently.

Responsibilities Include:

- Responsible for pastry, bread and specialty production (artisan bread, European-style pastry, etc.)
- Maintain production schedule
- Ensuring correct consistency, quality and appearance of product by complying with approved recipes and procedures
- Collaborate in developing new and exciting recipes to renew our menus
- Collaborate with other team members to assist in the preparation and execution of other cuisine tasks as required.

Qualifications

- Minimum 2-3 years of pastry/ artisan baking work experience and ability to adapt to new baking concepts and ideas.
- Certificate in culinary arts, pastry-making, baking or relevant field
- Knowledge of sanitation principles, food preparation and baking techniques and nutrition
- Knowledge of baking with ingredient limitations (pastries that are gluten free, sugarless, etc.).
- Experience sheeting/laminating of croissants, specialty dough, etc..
- Must be able to create all products from scratch.
- High level of creativity, an eye for detail and consistency.
- Must be flexible and have general kitchen experience to assist in the preparation and execution of other cuisine tasks as required.

This full-time position will be starting in May 2017. Compensation will be determined on knowledge, experience and skills.

The Café METEOR Bistro is the newest addition to the Presidents' Suites historical homes & resort.

For more information or for sending your resume to Nicole before March 31, 2017.

www.presidentssuites.com

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