



now hiring

Gabi & Jules Handmade Pies and Baked Goodness is a bakery in Port Moody with a mission to passionately create exceptional pies and baked goodness in a collaborative environment inclusive of individuals of all abilities. We have an unwavering commitment to using quality, real ingredients to craft unique products that have a playful, memorable twist on tradition.

We are currently hiring for new positions including a **SENIOR BAKER:**

To be our ideal candidate for this senior role:

- you will love pies (but who doesn't?) and have a passion for baking and making things delicious and beautiful.
- you will embrace challenges, love to innovate and learn
- you play nicely with others (a.k.a. a team player) and thrive in a collaborative environment where you can challenge and be challenged.
- you're no stranger to baking techniques and are a stickler for quality
- you are strong! You won't be lifting weights but close enough as bags of flour don't carry themselves so you'll need to be able to lift at least 20 kg.
- you'll strive for perfection but don't think you're perfect so you'll be able to take constructive feedback and want to constantly grow and improve
- you'll understand that the bakery business isn't a Monday-Friday sort of gig so you'll be open to working weekends

Your responsibilities will include:

- executing recipes that vary in complexity from quick breads to laminated doughs (and pies of course)
- ensure proper handling, storage and labelling of food products
- set priorities, organize day and delegate tasks
- help manage ordering and inventory
- contribute to the innovation and development of the Gabi & Jules menu including regular incorporation of seasonal fruits
- liaise with wholesale accounts to develop and evolve wholesale menu offerings
- bakery maintenance, keeping things clean, organized and in working order

Compensation will be based on experience and includes medical & dental benefits.

To apply, please send resume & cover letter to lisa@gabiandjules.com.