

BAKER

Positions Available: 2 **Hours**: 35-40/week

Timeframe: Beginning May or July **Location**: 174 Water Street, Saint Andrews

Ending August or October

Join our team as a baker and become the heart of our coffee-loving community! We're seeking outgoing individuals who are passionate about baking and thrive on delivering exceptional results. While prior experience is desirable, it's not essential — we're eager to train enthusiastic candidates who are eager to learn and grow with us. If you're a friendly, process-oriented individual with a love for high quality baking, we want to hear from you! Apply now and embark on an exciting journey with us.

JOB DESCRIPTON

- Plan, prepare and execute a daily bake schedule
- Maintain a high standard cleanliness and professionalism
- Communicate with café staff and management to prioritize appropriately
- Cover the café staff as needed for lunches, customer overflow, etc.

SUCCESSFUL CANDIDATE

- Detail oriented and driven/competitive
- Reliable and friendly
- Able to problem solve and handle challenges with a positive attitude
- Open to learning new things
- Good under pressure

RATE

BENEFITS

15/Hour + Tips

- Bursary program available worth up to \$1,000
- Staff discount for instore purchases

ABOUT MCGUIRE CHOCOLATE

McGuire Chocolate is a bean to bar chocolate maker with a café and ice cream shop in Saint Andrews. We make everything in-house from simple ingredients, and maintain a top-notch quality standard, which has earned multiple international awards in the fine chocolate industry.

TO APPLY

Email resumes to contact@mcguirechocolate.com