

## Commis

**Nadège Patisserie is boutique bakery and retailer that combines the art of French pastry with fresh, modern panache.**

We are seeking dynamic **Commis'** to join our talented and growing team! For more information about our organization, please visit our website: <https://www.nadege-patisserie.com/>.

**LOCATION: Etobicoke - 855 Oxford Street (Islington and Evans)**

**Availability:** MUST BE ABLE TO START AT 3:00 AM and have a flexible/open availability (able to work weekdays and weekends).

### **Responsibilities:**

- Follow proper pastry preparation techniques and coordinates the use of time, material, and equipment to avoid waste and unnecessary expense.
- Meet tight deadlines with good time management skills
- Inspect and maintain the quality of the ingredients and measure them for specific recipes;
- Maintain hygiene, cleanliness, and health & safety in accordance with Toronto's Food Handler certification program

### **Preferred Qualifications and/or Experiences:**

- Food Handlers Certificate (or willing to obtain within 1 month of employment)
- Pastry/Baking Diploma an asset (or working towards).
- Previous experience production of French pastries/desserts and baked goods an asset.
- Ability to work weekdays, weekends and holidays and be flexible as required.
- Must be energetic with a passion for food and a positive attitude.
- Able to read, write, speak and understand the English language.
- Must be able to follow oral and written instructions.
- Punctual and dependable attendance.

### **Benefits of Position:**

- Location is conveniently located right off the Gardiner Expressway with free parking and is also accessible by public transit
- Free daily meal is provided for all team members
- Great discount for all our products in our retail stores as well as catering

**Job Type:** Full-Time

**Salary:** \$14.00/hour