



Now Hiring! Position: Sunrise Baker

Grace Alyse Sweets is the home of gluten-free baking in Central Alberta. Our mission is to create better gluten-free foods that are sustainable and attainable for all. We are a family owned and operated business that has grown over the past 10 years from a kitchen table dream to a full-time café and catering service.

We're looking for trustworthy individuals who understand the varied paced of a café, are able to work independently, and can be professional while letting their personality shine. They will be organized, and appreciate operational processes and recordkeeping. We need people who understand the importance of keeping our facility wheat-free, because our customers depend on us to be.

Job Title:	Sunrise Baker	Location:	Red Deer
Wage:	Commiserates with experience.	Position Type:	0.8 FTE Monday through Friday 5:00am – 11:00am

Job Description:

We are searching for a skilled baker to execute unique recipes in an efficient, professional manner. Reporting to the Owner, our Sunrise Baker will design and improve recipes, create and bake in an AHS-approved and inspected facility, perform quality checks on ingredients and finished products, enhance item presentation to articulate their vision, and process orders daily. Applicants should be efficient and friendly with a focus on food quality and customer satisfaction.

This position is for a "Sunrise Baker", with an expectation to attend and execute production beginning in the early morning. You should be organized, decisive, attentive, and possess a strong understanding of baking techniques. A successful candidate will also greet and process orders from customers and answer questions, keep clean workstations and equipment, and perform other duties to ensure that customer needs are satisfied and the café is well-stocked and operating smoothly.

Baker Responsibilities:

- Designing and improving recipes.
- Measuring and combining ingredients and using mixers, blenders, heat sources, and other equipment to make baked goods, such as cookies, bread, cakes, etc.
- Decorating and displaying finished products.

- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Keeping records relating to inventory and production levels, and working with Owner to forecast upcoming production and make recommendations.
- Greeting customers, answering questions, making recommendations, accepting orders and payments, and providing exceptional customer service from time to time.
- Taking client information and ensuring accuracy and timely fulfilment of all custom orders.
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift.

Baker Requirements:

- High school diploma or equivalent.
- Preference will be given to candidates with formal training or previous relevant experience in commercial bakery settings. 2-3 years as a Baker or Bakers Assistant would be ideal.
- Strong communication, time and resource management, and planning skills.
- Attention to detail in all regards is key.
- Basic math and computer skills; capability to learn and utilize web-based order management system.
- Willingness to work independently, or with other team members to solve problems, plan schedules, fulfill orders, and create amazing food and baking.
- Shift hours: Monday-Friday, 5:00am-1:00pm. Flexibility to work around customer demands, including weekend and holiday overtime, may be requested. Statutory holidays are always off.
- Ability to work in a hot, hectic environment; stand for extended periods, walk, bend, use hands and appliances; this is a physically demanding role. Must be able to lift 25lbs minimum.

Applicants can send their resumes, complete with updated contact information and 2 references (one personal, one professional) to info@gracealysesweets.ca. We don't need a fancy cover letter – just give us a short paragraph about why you think you'd be a great fit.

We thank all applicants in advance for applying, however only those being considered for employment will be contacted. We are an equal opportunity employer willing to train, pay, and promote employees fairly and equally regardless of race, gender, sexual orientation, ethnicity, age, or any other label.