



bakery supervisor

Posted by Pace Processing and product development ltd.

Posting Date : 22-Jan-2026

Closing Date : 21-Jul-2026

Location : Surrey

Salary : \$\$22.60 Per Hour

Job Requirements

- **Education:** Secondary (high) school graduation certificate
- **Language:** English
- **Years of Experience:** 1 year
- **Vacancy:** 1
- **Job Type:** Full Time
- **Job ID:** DISJ5339285

Job Description:

Overview

Languages

English

Education

Secondary (high) school graduation certificate

Experience

1 year to less than 2 years

Salary: \$22.60/hour

Position: 1

On site

Work must be completed at the physical location. There is no option to work remotely.

Work setting

Large volume bakery

Responsibilities

Tasks

Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders

Requisition or order materials, equipment and supplies

Bake mixed dough and batters

Train staff in preparation, cooking and handling of food

Supervise baking personnel and kitchen staff

Draw up production schedules

Train staff

Ensure that the quality of products meets established standards

Inspect kitchen and food service areas

Operate machinery

Organize and maintain inventory

Supervision

11-15 people

Additional information

Work conditions and physical capabilities

Attention to detail
Fast-paced environment
Repetitive tasks
Standing for extended periods
Tight deadlines

Personal suitability

Accurate
Excellent oral communication
Excellent written communication
Judgement
Team player

By email

hire@paceprocessing.com

By mail

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Surrey, BC
V3S 8P7

To apply for this job vacancy, please send your resume along with a cover letter and a reference letter from your previous employer to the following email: hire@paceprocessing.com

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