



Cake Decorator – Dufflet Pastries in Toronto

Decorate cakes and pastries with design and flare! Join a well known and highly respected, award winning dessert company as a Cake Decorator.

Responsibilities:

Reporting directly to the Production Manager, your responsibilities will be to:

- Perceive patterns and designs for cakes; decide on the size of cakes needed for the perceived pattern
- Decorate and create different patterns on cakes; exceptionally innovative and creative mind to conceive unique patterns
- Ensure all product orders are produced on time to Dufflet's highest quality standards
- Prepare decorating materials such as icing and trims; form decorations and transfer decorations to cake
- Maintain baking equipment and utensils for sanitation, cleanliness and full operation

Qualifications:

- An associate degree in baking and pastry arts and/or successful completion of a certification course in pastry arts
- Minimum 2 years experience is preferred
- Working knowledge of equipment and recipes
- Good verbal and written communication skills
- Basic math skills
- Excellent interpersonal skills; quick learner and able to adapt to changes
- Ability to organize, prioritize and accomplish tasks with attention to detail.

Send resume by E Mail to jobs@dufflet.com or by FAX (416) 538-2366.

We thank all applicants for applying; however only those selected for an interview will be contacted.