



# Pastry Chef

**Posted by:** Boulangerie Seoul

**Location:** Fredericton

**Salary:** \$30 Per Hour

**Job ID:** YJ2673621

**Posting Date:** 25-Feb-2026

**Expiry Date:** 24-Aug-2026

**Education:** Secondary (high) school graduation certificate

**Language:** ENGLISH

**Vacancies:** 1

**Experience:** 1 year

**Job Type:** Full Time

## Job Description

Boulangerie Seoul in Fredericton, NB requires a pastry chef.

#### Job requirements

#### Languages

English

#### Education

Secondary (high) school graduation certificate

#### Experience

A minimum of one year experience as a pastry chef

Terms of employment: Permanent employment

#### Work setting

Bakery & Cafe

#### Personal suitability

Dependability, Flexibility, Initiative, Organized, Reliability, Team player

#### Tasks

Oversee and manage the preparation and cooking of pastry items

Collaborate with clients for events like weddings, banquets, and specialty functions, advising on pastry menus and ensuring quality standards are met.

Develop pastry menus, estimating ingredient quantities, and managing food and labor costs.

Supervise the work of bakers.

Coordinate the purchase and maintenance of kitchen equipment.

Recruit, hire, and train staff members.

#### Work conditions and physical capabilities

Working 30 to 40 hours per week, Attention to detail, Fast-paced environment, Standing for extended periods

Please send your resume to: 3136 Woodstock Road, Fredericton, New Brunswick, E3C1K9

or email to: [seulah.jang@hotmail.com](mailto:seulah.jang@hotmail.com)

**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: [seulah.jang@hotmail.com](mailto:seulah.jang@hotmail.com)**

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