



Bakery Supervisor

Posted by: Pace Processing and product development ltd.

Location: Surrey

Salary: \$\$22.60 Per Hour

Job ID: YJ4515195

Posting Date: 22-Jan-2026

Expiry Date: 21-Jul-2026

Education: Secondary (high) school graduation certificate

Language: English

Vacancies: 1

Experience: 1 year

Job Type: Full Time

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

[hiring@paceprocessing.com](mailto: hiring@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: [hiring@paceprocessing.com](mailto: hiring@paceprocessing.com)

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