



Commissos's Fresh Foods Role Description ***Bakery Manager/Merchandiser***

Commissos's Fresh Foods is proud to bring a fresh new concept in food shopping to the Niagara community. More than a grocery store, we showcase local products, healthy choices, freshly made ready- to-eat meals, baked goods and a coffee bar, in addition to fresh fruits, vegetables, meats and seafood.

A glimpse at the position:

The Bakery Manager will be responsible for bringing to life Commissos's fresh European vision in creating quality-baked goods with the finest ingredients. With creativity and flair, the Bakery Manager will be able to design an assortment of specialty breads and baked goods from quality raw ingredients and merchandising them in an eye appealing way. You will be able to display your talent and experience in a food-focused environment; educating customers and team members and promoting great tasting baked foods.

Qualifications:

- 7+ years experience in a Retail Bakery
- WHMIS certified, compliance to provincial workplace safety standards
- Full understanding of all HACCP procedures

Major Responsibilities:

- Organize and execute a production schedules for a high volume of specialty baked goods daily
- Coordinate baked goods for catering activities to ensure that a high quality of production and service is consistently maintained
- Merchandising the Bakery in a way to draw customers
- Experience in a high volume environment
- Ensure food meets quality standards and satisfying stringent hygiene requirements
- Ensure that all stocks are ordered in the correct quantities and are kept in the appropriate conditions
- Strong working knowledge of mainstream food products including nutritional facts, seasonality and availability
- Lead and organize a team of 10-15 individuals
- Management including selection of staff, providing instruction, training staff & employee development
- Managing financials, food service profit and loss management
- Customer interaction
- Required to conduct ongoing research of trends in the food industry and ensures the creative and effective planning.
- Maintain and implement inventory systems for effective weekly/daily cost controls
- Support divisional business objectives

Required Skills:

- Strong working knowledge of industry principles, methods, practices and techniques
- Planning and analytical skills with the ability to prioritize and multi-task in a fast paced environment
- Self motivated, team leader with organizational skills
- Good comprehension of the English language, both written and verbal
- Is familiar with Microsoft Office Suites or MAC based systems
- Passionate about providing quality baked goods and healthy alternatives