



Located in the heart of Garneau, Eleanor & Laurent offers a French culinary experience to its patrons.

Our pastry team is currently looking for a Baker with specialization in sourdough bread production through the use of levains. The Baker will be responsible for leading the morning team and ensuring daily products are finished in a timely manner with respect to Eleanor and Laurent's quality and standards.

The qualified candidate is a team player with strong time management and leadership qualities, quick problem solving capabilities, is communicative with high attention to details, and adheres to health and safety rules and regulations.

Responsibilities:

- Scaling, mixing, shaping, proofing, scoring of sourdough breads, baguettes
- Mise en place and daily production of French pastries & doughs
- Leading and providing guidance to a small team (1-2 members)
- Overall kitchen sanitation and maintenance
- Adhering to health and safety rules and regulations

Job Requirements:

- Journeyman Red Seal Baker is an asset
- Food Safe Certification
- Minimum 2 years experience with artisan bread production
- Pastry experience in mixing and baking doughs, cookies & tarts
- Good physical condition (i.e. able to lift and carry 50lbs, walk up and down stairs multiple times per day, etc.)
- Use of convection oven, deck ovens, proofers, spiral mixers, sheeter
- Experience in high efficiency production and team management
- Early morning starts, therefore must provide own transportation

Interested applicants, please email cover letter and resume to bonjour@eleanorandlaurent.com