



Pastry Chef

Are you inspired by food? Come join a kitchen team serving up creative, locally inspired cuisine that's sustainably sourced and consistently delicious. The Juniper Bistro is a local favourite in a unique location, with stunning views of the Bow Valley and Vermilion Lakes. Bring us your passion and culinary talents and we'll offer you room to grow, as well as competitive wages and benefits, including on-site staff accommodation with fire pit, hotel and restaurant discounts, ski pass program and regular team events and activities.

What you'll do:

- Prepare a wide variety of baked goods and desserts working with existing recipes and creating new and innovative recipes.
- Provide ongoing input to the Head Chef, creating, developing, and recommending recipes and menus.
- Work as part of a team, maintaining open communication with the front-end and kitchen colleagues.

What you'll need:

- Minimum 5 years' combined experience in the culinary trade.
- Minimum 2 years' experience as a Pastry Chef.
- Culinary Education Trade Papers, Red Seal or equivalent preferred.
- Food Safe Certification an asset.
- Passion for nourishing food and sustainable practices.
- Strong work ethic and positive team attitude.

How to apply:

If you think you are the right person for this job, we'd love to hear from you. To apply, please email your resume and cover letter. We thank all applicants that apply, but only those deemed qualified by our hiring manager will be contacted.

The Juniper Hotel and Bistro is part of Arctos & Bird, a local company with a vision: to build a better future through environmental sustainability and giving back to our community. When you work with us, you're part of something bigger.