



# Baker

**Posted by: Juan Meat Market Ltd.**

**Location: Toronto**

**Salary: \$36.00 Per Hour**

**Job ID:** YJ1412670

**Posting Date:** 28-Jan-2026

**Expiry Date:** 17-Feb-2026

**Education:** none

**Language:** English and Spanish

**Vacancies:** 1

**Experience:** 3 years

**Job Type:** Full Time

## Job Description

Juan Meat Market is an Argentinean Latin America, family own supermarket located in North York dedicated to bringing the authentic flavors from Argentina, Latin America to our community; We are seeking an experienced Head Baker with expertise in Argentinian pastries such as Tortitas, facturas, pastafloras, alfajores, chaja cakes and pastries. The successful candidate will be a key part of our family, responsible for daily production and maintaining product quality, as well as contributing to new recipe development. Requirements: Must be familiar with these food baking specialties: Argentina Pastries, Argentinean Breads, rolls, Desserts, pastries, wedding, specialty cakes, and cake decorating. Responsibilities: Prepare dough for pastaflora, masa finas, alfajores, tortitas all Argentinian style • sweet goods, cookies and cakes and icings and frostings according to special recipes or special customer orders • Prepare Argentinean pastry for special occasions, such as weddings and birthdays • Manage daily production schedules and work efficiently to meet customer demands. • Maintain a clean, organized, and safe work environment according to food safety regulations. Ensure that the quality, taste, and presentation of products meet bakery standards. • service areas Operate machinery Organize and maintain inventory. Experience and specialization Argentina Breads and rolls Desserts and pastries. • Qualifications and Skills: • Minimum of 3 years of experience in a commercial bakery, specializing in Argentinean pastries. • Strong knowledge of traditional Argentinian recipes and baking techniques. • Ability to work in a fast paced environment and meet production targets. • Strong attention to detail and organizational skills. • Familiarity with food safety standards and regulations. • Creativity and passion for Argentinian cuisine. Working Conditions: • The position requires standing for long periods, heavy lifting and working in a hot kitchen environment. • Shift work, including early mornings, weekends, and holidays. Minimum 3 to 4 years of experience; Languages: Spanish is an asset basic English. \$36.00 an hour working 30 hours per week including weekends; Legally able to work in Canada; HOW TO APPLY send resume to [info@carniceriaelgaucho.com](mailto:info@carniceriaelgaucho.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: [info@carniceriaelgaucho.com](mailto:info@carniceriaelgaucho.com)**

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