



**Position: Baker**

Breton Crafthouse, 291 Esplanade, Sydney Nova Scotia

Deadline to Apply: October 21, 2025. Estimated start date November 17, 2025

Dates and hours of position: One, full-time position available.

Who are we? Breton Crafthouse is the next evolution of Breton Brewing Co., a locally loved brewery based in Sydney, Nova Scotia. Our restaurant blends award-winning craft beer with a standout food program focused on authentic brick-oven pizza and elevated comfort food, made with fresh, high-quality ingredients. We're here to celebrate culinary creativity and community hospitality.

Breton Crafthouse is seeking an experienced **Baker** to join our dynamic culinary team. If you're passionate about dough and desserts, with the training and experience to back it up, we want to meet you!

**The Role: Baker**

As our dedicated Baker, you'll be the cornerstone of our bread and pastry program, ensuring our pizza dough, focaccia, and desserts reflect the high standards our guests expect. You understand fermentation, consistency, and the pride that comes from making bread the right way. You're organized, reliable, and thrive in a team setting—bringing skill, care, and consistency to every bake.

**Responsibilities Include:**

- **Pizza Dough & Fermentation:** Prepare, ferment, and manage consistent, high-quality pizza dough daily.
- **Focaccia & Breads:** Produce house-baked focaccia and other artisanal breads to menu standards.
- **Desserts:** Create scratch-made desserts using fresh, seasonal ingredients.
- **Consistency & Quality:** Follow established recipes and maintain precision in execution.
- **Organization & Cleanliness:** Keep the bakery station efficient, clean, and fully compliant with food safety regulations.
- **Collaboration:** Work closely with the Executive Chef and culinary team on product development and seasonal features.

## What We're Looking For

- **Experience:** Formal training in baking or equivalent hands-on experience in bread and pastry production.
- **Dough Expertise:** Strong knowledge of fermentation and bread-making techniques.
- **Dessert Skills:** Proven ability to execute consistent scratch-made desserts.
- **Detail-Oriented:** Reliable, organized, and consistent under pressure.
- **Creativity:** Creative and passionate about new seasonal menu items.
- **Team Player:** Positive attitude with the ability to collaborate in a busy kitchen.
- **Collaborative:** Demonstrates the ability to work effectively within a team environment and remains open to feedback and new ideas.
- **Food Safety:** Valid Food Safety certification is required. Keeping an up to date certification is a requirement of maintaining employment.

## The Perks

- Competitive Pay- \$20-\$25 based on experience
- Benefits: Health, Dental, Healthy Living Stipend (Qualifying full-time employees)
- Employee discount
- Career growth in a fast-growing company with proven success. Positive and supportive culture in a brand-new downtown venue.

## How to Apply

If you are interested in this position and think you are the right person to lead our bread and dessert program, please send a **Resume, References and Cover Letter** telling us a little bit about yourself and what position you are applying for.

Send to: [careers@bretonbrewing.ca](mailto:careers@bretonbrewing.ca)

We ask you to please not follow up. We thank all applicants for their interest, however only those candidates selected for interviews will be contacted. If you do not feel that you are suitable for this role, but are still interested in working with us, more positions will be posted in the coming weeks.

Breton Brewing Co is an equal opportunity employer. Breton Brewing Co is committed to creating an inclusive environment that respects values, cultures, and experiences of our customers and staff. We believe diversity drives innovation, creativity, and empowerment that leaves a mark on our business. Diversity connects us closer to our customers and the communities we serve.