



FULL TIME JOB OPPORTUNITIES LOWER MAINLAND

Posted on February 1, 2026

Job Expires: 2026-07-31

Monte Cristo Bakery – 4 Bakers and 2 Bakery Quality Technicians required

About the Employer

Monte Cristo Bakery Ltd. is a large-scale commercial bakery operating in Delta, British Columbia, producing a wide range of baked goods for retail and commercial distribution. The company maintains strict quality control and food safety standards across all production processes.

BAKERS Job details

Location: Delta, BC

Salary \$21.00 / hour

Vacancies: 4 Vacancy

Employment groups: Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous people, Newcomers to Canada, Seniors, Apprentices

Terms of employment: Permanent, Full time: 40 hours / week

Start date: As soon as possible

Job requirements

Languages: English

Education: Secondary School

Experience: 2 Year

Work Conditions and Physical Capabilities

Ability to multitask, Excellent oral communication, Flexibility, Client focus, Reliability, Organized, Excellent written communication, Team player, Accurate

Responsibilities include, but are not limited to:

- Responsible to draw up production schedule to determine type and quantity of goods





to produce.

- Ensure that the quality of products meets established standards.
- Bake mixed dough and batters, Rack baked product transfer to the finishing areas.
- Works on oven / production lines for purpose of set up, organize and other duties as required.
- Keep work area, tools and supplies clean, organized and sanitary throughout the work shift.
- Learn and be able to perform in all of the other positions associated with baking.
- Follow all GMP's and safety procedures as outlined by Monte Cristo Bakery
- Performs other duties as assigned.

BAKERY QUALITY TECHNICIAN Job details

Location: Delta, BC

Positions required: 2

Wage: \$36.81 per hour

Hours: 32 hours per week

Employment Type: Permanent, Full-time

Start Date: As soon as possible

Job Requirements

Language: English

Education: College/CEGEP or equivalent experience

Experience: 3 years to less than 5 years in food and/or beverage processing

Job Duties

Enforce applicable government regulations related to food production and safety

Monitor and ensure compliance with health and safety standards throughout production

Conduct routine inspections of bread production processes and finished products

Maintain detailed inspection records and prepare compliance reports

Identify quality issues and take corrective or emergency actions where required

Ensure adherence to internal quality control systems and food safety protocols

Work Conditions

Fast-paced commercial bakery environment

Attention to detail and strong analytical skills required

On-site position; no remote work available





Who Can Apply
Canadian citizens

Permanent residents of Canada

How to apply

By email: humanresources2@telus.net

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

