

Part-Time Baker

Part-Time

Campbell River Region
Campbell River

Thursday January 8, 2026

Minimum wage - \$ 20/ hour (\$20/hour to start.)

Company: The Sourdough Whisperer

Website: <https://thesourdoughwhisperer.ca/>

Industry: Retail & Wholesale

Remote/Camp Based Job: No

How to apply:

Send a resume and cover letter detailing your experience to
mandi@thesourdoughwhisperer.ca

Expiry Date:

Thursday, January 22, 2026

Details:

Do you hate sleeping in? Do you love carbs? We should talk. We are seeking a Part-Time Baker to join our team. The Seasonality Warning: Summer is insane here. We are busy. We need you in the summer. If you plan on backpacking through for all of July and August, please do not apply. We chill out in the winter, so you can do your adventuring then. Here is the deal... We need someone who actually knows how to bake. If your experience is limited to watching The Great British Bake Off, this isn't the job for you. Home bakers DO count as having experience (I was one originally), but you have to be really good. The Requirements: The Hours: Sometimes you will need to start at 3:30 AM. Yes, in the morning. While your friends are sleeping, you will be making dough. You need to be okay with this. The Schedule: You need to be available Thursday through Monday - although you won't always have to work all of those days. The Vibe: You need to be process-oriented and consistent. And you need to be able to juggle a few things at once (prep one thing while waiting for another to proof, etc.) Physical Requirements: A bag of flour is 20kg, which is the heaviest thing you'll need to lift. The job also requires bending over a sink (to do dishes), as well as tables (prepping loaves, pastry, etc.), and pulling dough from the mixers. Personality: You must love to laugh. We are sarcastic. If you take yourself too seriously, you're going to have a bad time. LOL! The Pay: \$20/hour to start. Plus the smell of fresh bread, which is priceless (but doesn't pay rent, hence the \$20/hour).

Qualifications & Experience:

You need to know your way around sourdough. Period. We are a sourdough bakery, and the goal is to train someone to replace me (Mandi), the co-owner - so that I can take a day off here and there without the business grinding to a halt. Bonus Points: - You have experience in a high-volume bakery (we make a lot of bread). - You can make pies, pastries, or desserts that don't taste like cardboard.
