



Baker

Full-Time

Campbell River Region
Campbell River

Saturday January 24, 2026

Minimum wage - \$ 20/ hour (Negotiable.)

Company: The Sourdough Whisperer

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

Industry: Retail & Wholesale

Remote/Camp Based Job: No

How to apply:

Please email cover letter outlining experience, along with your resume, to mandi@thesourdoughwhisperer.ca !

Expiry Date:

Saturday, February 07, 2026

Details:

We are seeking a Full-Time Baker to join our team. Here is the deal...we need someone who actually knows how to bake sourdough. 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 (Mandi was one originally - and taught Brad), but you have to be really good, and not need training other than our process. 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. Sometimes you will work a mid-day shift (starting at 12:00 PM), and sometimes you'll work the afternoon shift (starting at 4:00 PM). We have three sourdough shifts going during busy season and we want someone who is flexible and willing to work any of them. You'll be trained to replace the co-owner (and primary baker), Mandi so that if she is sick or needs some time off the bakery doesn't have to shut down. She makes everything on (and off) the menu except for Bagels & English Muffins (which are done by the other co-owner, Brad). That being said, we will do our best to ensure that you're on the same shift so that you can get into a good routine (any alteration to that shift would just be to cover Mandi if she is sick). You need to be available Thursday through Monday - although you won't always have to work all of those days. 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.) 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 (we close for an entire month), so you can do your adventuring then.

Qualifications & Experience:

-We are a sourdough bakery, so you NEED to understand sourdough bread. -Bonus points if you have experience in a high-volume bakery (we make a lot of bread), and you can make pies, pastries, or desserts that are not currently on the menu. (As we'd like to expand the menu a bit in 2026)! -There are some physical requirements too. 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.), pulling dough from the mixers, and being active on your feet for 8 hours (minus break time of course). -You must love to laugh. We are sarcastic. If you take yourself too seriously, you're going to have a bad time. LOL!
