



## NOW HIRING: BAKERY MANAGER

Wild Flour Bakery is a bustling community hub in downtown Banff, serving freshly baked bread and pastries, nourishing light meals and quality coffee. Steeped in the culture and heritage of our mountain town, we handcraft quality products from ethically sourced ingredients, while working towards our environmental goals for a zero-waste future.

We're looking for a talented and self-motivated specialist in baking and pastry to lead our Back of House team. As Bakery Manager, you'll nurture a positive team culture to deliver consistently delicious products that delight our customers. Our ideal candidate has a solid culinary background, demonstrated leadership skills and a passion for baking. Highly organized, you'll design training and processes to help your team bring their best every day.



You'll bring your creativity to a thriving business with a strong regional reputation. Banff offers a diverse, welcoming community with excellent services. Our team members benefit from competitive wages and incentives, health and dental benefits and an annual Active Living allowance.

*Wild Flour is part of Arctos & Bird, a local company driven by a shared purpose. We design experiences to inspire guests, uplift our communities and nurture our environment. We're on a path to make our businesses remarkable in this iconic destination. If you're excited to be part of our journey, we would love to hear from you.*

Explore the full job description at: [wildflourbakery.ca/jobs](https://wildflourbakery.ca/jobs)

Email your application to: [hr@arctosbanff.ca](mailto:hr@arctosbanff.ca)

