



Crow Lane Bakery requires the following;

A Baker/Pastry Chef with a minimum of 3 years' bakery experience. The successful applicant must be able to bake an assortment of breads and pastries. Experience in the decoration of birthday and wedding cakes would be an asset.

A Baker with a minimum of 3 years' bakery experience. The successful applicant must be able to bake an assortment of breads and pastries.

A Baker/Driver with a minimum of 2 years' bakery experience. The successful applicant should be able to bake an assortment of breads and pastries. He/She may also be responsible for the delivery and merchandising of bakery products at various customer locations throughout the island. The applicant should possess a driver's license.

A Chef with a minimum of 3 years' experience in a similar position. The successful applicant must have prior experience in the preparation of a wide variety of hot and cold foods. Preference will be given to Chefs who are in possession of City & Guilds advanced level cookery certificates or recognized equivalents.

A Bakery Supervisor with a minimum of 10 years' bakery experience to work in our busy bakery. The successful applicant must be able to not only prepare an assortment of breads, pastries and savories but also be able to train new staff members on the operational procedures of a bakery.

Due to the nature of our business, these positions require day and/or night shifts, including public holidays and weekends. The applicant must be available to start work at 4:00a.m., including Saturdays.

Interested persons are asked to submit a resume to:

The Manager
P.O. Box CR 225, Hamilton Parish CR BX
Email: crowlanebakery@gmail.com