



BAKER

We are seeking a fully qualified, self-motivated Baker who will be responsible for product development and the creation of recipes in a busy seven days a week operation. Reporting to the Bakery Production Manager, essential job functions include the following:

Duties and Responsibilities

- Prepare all items and monitor production levels according to set standards
- Inspect products for quality during and after baking and make adjustments to processes as required
- Receive stock and store bakery department products for both internal and external facilities
- Load /unload the oven
- Take special orders
- Wrap, package, price and display baked goods
- Maintain a safe, clean kitchen, applying all health department guidelines
- Operate kitchen equipment and machinery
- Perform miscellaneous job-related duties as assigned

Skills, Qualifications & Experience Required

- Valid trade qualification preferred
- Minimum of five (5) years' experience in a large production bakery environment
- Fully conversant with a scratch bakery program
- Ability to work under own initiative
- Comprehensive background in the presentation of European style breads and baked goods
- Creative and energetic with excellent interpersonal and communication skills
- Skilled at meeting tight deadlines and working well under pressure
- Available to work flexible hours based on production schedule which may include split-shifts, weekends and some public holidays

NIGHT BAKER

We are seeking a qualified, self-motivated Night Baker who will be responsible for product development and the creation of recipes in a busy seven days a week operation. Reporting to the Bakery Production Manager, essential job functions include the following:

Duties and Responsibilities

- Prepare all items and monitor production levels according to set standards
- Inspect products for quality during and after baking and make adjustments to processes as required
- Maintain a safe, clean kitchen, applying all health department guidelines
- Create and implement a staff training program
- Perform miscellaneous job-related duties as assigned

Skills, Qualifications & Experience Required

- Valid trade qualification required
- Minimum of five (5) years' experience in a similar capacity
- Fully conversant with a scratch bakery program
- Ability to work under own initiative
- Comprehensive background in the presentation of European style breads and baked goods
- Recent exposure to a variety of pastry styles and cake decorating
- Knowledge of food preparation, presentation techniques and quality standards
- Ability to set and maintain high standards of food presentation and quality
- Creative and energetic with excellent interpersonal and communication skills
- Capable of running a high volume production department with minimum supervision
- Skilled at meeting tight deadlines and working well under pressure
- Available to work split-shifts, weekends and some public holidays

BAKER-PAstry CHEF TOURNANT

We are seeking a fully trained and qualified candidate able to work in our full line in-house Bakery and/or Pastry Kitchen as required in a busy seven days a week operation. Reporting to the Bakery Production Manager, essential job functions include the following:

Duties and Responsibilities

- Daily preparation and production of pastries, breads and desserts according to quality and presentation standards
- Monitor production levels and inspect products for quality during and after baking; make adjustments to processes as required
- Operate kitchen equipment and machinery
- Receive and store Bakery Department products both internal and external facilities
- Monitor inventory, wrap, package, price and display baked goods
- Take customer orders and respond effectively to customer enquiries
- Train/coach Bakery Department staff as required
- Maintain high standards of food hygiene and adhere to health and safety regulations
- Perform miscellaneous job-related duties as assigned

Skills, Qualifications & Experience Required

- Valid trade qualification
- Minimum of five (5) years' previous experience within a large volume production environment
- Skilled at preparing a variety of desserts and bread items from scratch
- Previous work in all decorative medias such as sugar work and pastry
- Ability to pay close attention to detail and maintain high standards of food presentation and quality
- Good time keeping / time management skills
- Ability to adjust to changing priorities in a fast paced team environment and work well under pressure
- Excellent customer service and interpersonal skills
- Available to work split-shifts, weekends and some public holidays

Please provide a resume with past employment references to:

The Human Resources Department
P.O. Box HM 371
Hamilton, HM BX
Email: hr@supermart.bm

Closing date for applications: December 19, 2016