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For over 125 years, Hamilton Princess & Beach Club has played a major role in Bermuda's hospitality industry. Now fully renovated, and with a culture of delivering quality and high standards of service in the past, the Hotel prepares to embrace the future as the premier luxury travel destination in Bermuda.

We are accepting applications for the following position. Applicants must be aware that irregular hours, including split shifts, and public holiday work may be required.

Head Baker

At Hamilton Princess & Beach Club, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. As a member of our Food & Beverage team your passion, commitment and engaging interpersonal skills will contribute to efficient operations and an exceptional guest culinary experience.

Reporting to the Executive Chef and the Executive Pastry Chef, responsibilities and essential job functions include but are not limited to the following:

- Consistently offer professional, engaging and proactive guest service while supporting fellow Colleagues
- Ensure the consistency in the preparation of all food items for a la carte and or buffet menus according to hotel recipes and standards
- Produce all baked goods for Hotel outlets, including: artisan breads and rolls, muffins, Danish, croissant and various types of bread
- Produce daily, weekly and monthly production schedules
- Maintain proper rotation of product in all chillers to minimize wastage/spoilage
- Continually strive to improve food preparation and presentations
- Coach and train bakers to improve their skills as required
- Ensure the cleanliness and maintenance of all work areas, utensils and equipment
- Monitor equipment and report any irregularities to the Executive Pastry Chef
- Maintain a clean and safe kitchen, applying all health department guidelines
- Ensure safe food handling techniques are utilized by all staff engaged in food preparation, and that all staff are properly trained to safely handle all kitchen equipment
- Liaise daily with Outlet Chefs to keep open lines of communication regarding guest feedback
- Follow and ensure compliance with all corporate, hotel, departmental and safety policies and procedures

Desired Qualifications & Experience:

- Documented culinary training and certification (Red Seal certificate, Journeyman's papers of international equivalent) is strongly preferred
- 6 years' bakery experience in a luxury hotel environment or high quality restaurant environment, such as Michelin Star rated or equivalent is strongly preferred
- At least 1 year international experience is strongly preferred
- Previous leadership experience is strongly preferred
- Demonstrated commitment to professional development evidenced by knowledge and implementation of new bakery ingredients, products, trends and presentation styles
- Demonstrated strong knowledge of food safety regulations, recipe costing and menu writing
- Capable to set and maintain the highest standards of food presentation and quality and demonstrated creative ability to
- Proven ability to work independently, efficiently in a demanding and fast paced environment
- Creative and energetic with strong interpersonal, organizational and communication skills

Closing date for applications: Wednesday, November 15th 2017