



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 prepare and 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 prepare and 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 prepare and 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 kitchen items. Preference will be given to Chefs who are in possession of City & Guilds advanced level cookery certificates or recognized equivalents.

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 6:00pm and 9:00pm.

Interested persons are asked to submit a resume to:

The Manager
P.O. Box CR 225, Hamilton Parish CR BX
Email: crowlanebakery@gmail.com
Closing Date: October 26, 2018