



BAKERY AND PASTRY DEPARTMENT MANAGER

We are seeking a fully trained and experienced scratch Bakery and Pastry Department Manager who will be responsible for the overall production of all products in these Departments, including recipe development. This is a hands-on position in a busy seven days a week operation. Essential job functions include the following:

Duties and Responsibilities

- Plan, create and organize all items produced in the Bakery and Pastry Departments according to set standards
- Provide a quality product that is timely, fresh and meets quality standards
- Responsible for inventory control, budgeting for ingredients and quality control of finished products
- Direct staff training program and scheduling
- Perform miscellaneous job-related duties as assigned
- Available to work split-shifts, night shifts, weekends and some public holidays as required

Skills, Qualifications & Experience Required

- Valid bakery trade qualification and experience leading a team
- Minimum five years' previous experience within a high volume production environment
- Fully conversant with a scratch bakery program and skilled in baking, icing and decorating assorted products
- Comprehensive background in the presentation of European-style breads and baked goods
- Creative and detail oriented with excellent interpersonal and communication skills
- Well versed in safe, modern and health conscious methods of food preparation and handling
- Proficient in Microsoft Excel
- Skilled at meeting tight deadlines and working well under pressure

Please provide a resume with past employment references to:

The Supermart Ltd.
P.O. Box HM 371
Hamilton, HM BX
Email: info@supermart.bm

Closing date for applications: October 27, 2021

The Supermart Ltd. is an equal opportunity employer