

I.A.C.S. On behalf of our client,
The Supermart Limited, the following is required

HEAD BAKER. We are seeking a qualified, self-motivated Head Baker, fully conversant with a scratch bakery program, who will be responsible for product development and the creation of recipes in a busy seven days a week operation. Reporting to the Bakery & Pastry Department 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, Qualification & Experience required:

- . Valid bakery trade qualification
- . Minimum of five years' previous experience in a similar capacity
- . Fully conversant with a scratch bakery program
- . 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
- . Ability to work under own initiative and 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, night shifts, weekends and some public holidays.

NIGHT BAKERS (2)

We are seeking a qualified, self motivated Night Baker, fully conversant with a scratch bakery program, who will be responsible for product development and the creation of recipes in a busy seven days a week operation. Reporting to the Bakery & Pastry Department 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
- . Available to work split-shifts, weekends and some public holidays

Skills, Qualifications & Experience Required

- . Valid trade qualifications
- . Minimum of five (5) years previous 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 tyle 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.

Applicants can apply with resume, employment/character references to:

Immigration Advisory Consultancy Services, P.O. Box HM 1852, Hamilton HMX.

Email: iacsbda@gmail.com. Phone 400-4452.

Closing date: December 21, 2021