



## **Assistant Master baker**

Our client Artisan Boulangerie Ltd. is seeking a Assistant Master baker:

### **Responsibilities include, but not limited to:**

- Baking a variety of French baked goods on premises daily (breads, viennoiseries, pastries) as well as other savory goods such as quiches/sandwiches
- Organize baking schedule efficiently as to minimize waste and maximize output.
- Manage stocks efficiently and restock regularly

### **The successful candidates should possess the following:**

- Possess at least 2 years of baking experience focused on making French type breads, viennoiseries, pastries
- Baking qualifications (French artisan baking preferred) with a proven track record of ability to handle high volume of baking and a wide variety of products (bread, viennoiseries, pastries)
- Able to adhere to strict deadlines, must be a self-starter, confident, personable and prepared to work long hours as and when required including Bermuda public holidays
- Work autonomously with minimal supervision
- Creativity in offering new baked goods seasonally
- Bilingual in French and English.

Please send your CV & references to: **[info@acumengroup.com](mailto:info@acumengroup.com)** or Suite 340, 11 Bermudiana Road, Pembroke, HM08 Phone 400-6000

**Closing date: March 22, 2022**