



On behalf of our client, **The Supermart Ltd.**, we seek fully trained and qualified, self-motivated applicants for the positions below to work in a busy seven days a week operation. Applicants must be fully conversant with a scratch bakery program and 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:

BAKER-PASTRY CHEFS TOURNANT

Candidate must be able to work in our full line in-house Bakery and/or Pastry Kitchen as required.

Duties and Responsibilities

- Daily preparation and production of pastries, breads and desserts according to quality and presentation standards
- Monitor production levels and inspect products for quality during and after baking; make adjustments to processes as required
- Operate kitchen equipment and machinery
- Receive and store Bakery Department products both internal and external facilities
- Monitor inventory, wrap, package, price and display baked goods
- Take customer orders and respond effectively to customer enquiries
- Train/coach Bakery Department staff as required
- Maintain high standards of food hygiene and adhere to health and safety regulations
- Perform miscellaneous job-related duties as assigned

Skills, Qualifications & Experience Required

- Valid trade qualification
- Minimum of five (5) years previous experience within a large volume production environment
- Skilled at preparing a variety of desserts and bread items from scratch
- Previous work in all decorative medias such as sugar work and pastry
- Ability to pay close attention to detail and maintain high standards of food presentation and quality
- Good time keeping / time management skills
- Ability to adjust to changing priorities in a fast-paced team environment and work well under pressure
- Excellent customer service and interpersonal skills
- Available to work flexible hours based on production schedule which may include split-shifts, weekends and some public holidays

NIGHT BAKERS

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 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-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
- Capable of running a high-volume production department with minimum supervision
- Skilled at meeting tight deadlines and working well under pressure

Please provide a resume with past employment references to:

HLB Bermuda Advisory & Accounting Ltd.
Swan Building, Ground Floor, Mailbox #5
26 Victoria Street, Hamilton HM 12
Email: hr@hlbbermuda.com
Telephone: 400-8909
Closing Date: November 29, 2022



Only short-listed applicants will be contacted
The Supermart Ltd. is an equal opportunity employer