



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 bake an assortment of breads and pastries. Experienced 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 bake an assortment of breads and pastries. Experienced in the decoration of birthday and wedding cakes would be an asset.

A **Baker/Driver** with a minimum of 2 years' bakery experience. The successful applicant should be able to bake an assortment of breads and pastries. He/She will 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 foods. 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 4:00a.m., including Saturdays.

Qualified persons are asked to submit a detailed resume to:

The Manager

P. O. Box CR 225, Hamilton Parish CR BX

Email: crowlanebakery@gmail.com