



Job Description – Head Chef

The Baker works closely with the kitchen team to create, execute, and develop recipes, ensure the highest quality standards for ingredients and finished products, and enhance presentation through icing, glazes, fillings, and decorations. The role also involves fulfilling customer orders and maintaining exceptional hygiene and safety standards throughout the baking process.

Responsibilities

Food Preparation & Production

- Prepare, bake, and produce pastries, breads, rolls, and pastries.
- Measure and weigh ingredients using scales, graded containers, and other tools to create batters, doughs, fillings, or whipped cream.
- Adjust timing and speed settings on mixing or blending equipment to follow recipe requirements.
- Prepare custom-made pastries to meet customer preferences (e.g., birthday cakes).
- Create garnishes for baked items.
- Recommend new recipes to refresh the menu and attract new customers (e.g., gluten-free or vegan options).

Quality Control & Presentation

- Inspect ingredients and finished products for freshness, quality, and presentation standards.
- Decorate baked goods, such as cream pies, using pastry bags and other tools.
- Follow portioning guidelines and rotate products to minimize spoilage and waste.

Inventory & Ordering

- Monitor inventory levels and place orders as needed.
- Ensure proper supply, storage, and refrigeration of all prepared products.

Sanitation & Hygiene

- Maintain a clean, sanitary work environment, complying with Department of Environmental Health requirements.
- Clean, dismantle, and store all baking equipment, including ovens, mixers, proofers, freezers, and refrigerators.
- Ensure all utensils, cookware, and work surfaces are kept clean and in good condition.
- Remove garbage promptly and store cleaning supplies properly.
- Follow Mise en Place's uniform policy, including guidelines on personal hygiene, hair, nails, and jewellery.

Equipment Care

- Maintain kitchen and baking equipment in good working order.
- Immediately report any faulty equipment to the Supervisor.
- Ensure all tools and utensils are stored in their correct place.

**Customer Service & Teamwork**

- Collaborate effectively with supervisors, chefs, and kitchen assistants to ensure smooth daily operations.
- Assist with other kitchen duties as required.

Key Qualifications and Skills

- High school diploma or equivalent (an associate degree in pastry making/baking is preferred).
- Minimum of 3 years' experience as a Baker.
- Strong understanding of food safety and hygiene practices.
- Demonstrated ability to operate basic food service equipment safely and effectively.
- Self-motivated, adaptable, and able to multi-task in a fast-paced environment.
- Excellent communication, time management, and planning skills.
- Close attention to detail when inspecting materials and products for quality.
- Ability to stand for long periods, lift to 50 lbs, and work in a hot, busy environment.
- Willingness to work flexible hours, including nights, weekends, and holidays.
- Full literacy in English (both written and oral).

Other Requirements

- Applicants must have a no-convictions police record.
- Valid Cayman Driver's License is preferred.
- Qualified Caymanians and PR Holders are strongly encouraged to apply and will receive priority consideration.

To apply, please visit: <https://miseenplace.bamboohr.com/careers/72>