



Job Purpose

The primary function of a Baker is to create, execute, and develop recipes, do quality checks on ingredients and finished items, enhance item presentation with icing, glazes, fillings, and decorations, and process customer orders.

Additionally, the baker must make sure that hygiene is always maintained during the baking process.

Primary Duties

The duties include:

- Preparing, baking, and producing pastries, breads, rolls, and desserts.
- Using scales, graded containers, measures, weighs flour or other materials to make batters, doughs, fillings, or whipped cream.
- Decorating baked items such as cream pies using a pastry bag
- Adjusting the timing and speed settings for mixing or blending equipment so that the components are mixed or cooked according to the recipe.
- Preparing custom-made pastries based on the preferences of consumers (e.g., birthday cakes)
- Preparing garnishes for baked items.
- Recommending recipes to refresh our menu and bring in new customers (e.g., gluten-free or vegan desserts)
- Keep track of food supply and place orders as required.
- Utilizing adequate quantities and rotating products to keep spoilage/waste to a minimum.
- Cleaning, dismantling, and storing all baking equipment, including ovens, mixers, proofer, floors, freezer, and refrigerators.
- Ensuring an appropriate supply of all prepared products as well as proper storage and refrigeration.

Qualifications, Knowledge, Experience & Skills

- The post holder should have:
- High school diploma or equivalent (preferably an associate degree in pastry making/baking with food preparation)
- Minimum of 3 years' experience as a Baker.
- Ability to use hands and appliances and lift heavy items for prolonged amounts of time in a hot, hectic atmosphere.
- Demonstrated understanding of and ability to operate basic food service equipment safely and effectively.
- Understanding of food safety practices.
- Self-motivated and adaptable with a high level of energy for multi-tasking.



- Must be willing to move around constantly, day and night as well as work additional shifts and holidays.
- Strong communication skills, ability to manage time and resources, and general planning.
- Close attention to the details, especially when inspecting materials and products for quality.

Working Conditions

This job requires Flexibility as the post holder may be called in to work on a holiday for special events.

Post holder will receive all statutory benefits. i.e., Health Insurance, Pension and daily lunch.

Salary Range based on experience and qualifications \$22,800 - 26,400 pa