

## **Bakery & Pastry SM**

- Job title : Bakery & Pastry Section Manager
- Number of position: 01
- Diploma: BTS cooking or equivalent
- Experience: 5 years
- Gender: Male/Female
- Age: 30 to 45 years
- Language: Arabic/English
- Contract term: Unlimited duration, 2 months notice period
- Probation Period: 3 Months
- Annual Leave: 30 days
- Ticketing: 1 ticket / year to home country
- Accommodation: Suitable accommodation Provided by the company
- Medical: Company local Medical coverage provided
- Transportation: Provided by the company
- Other Benefits: KPI based evaluations in line with company policy
- Weekly Hourly Regime: 48 H
- Salary: 1100 \$

- **Job Description:**

We are looking for a talented and experienced Bakery & pastry Chef to join our team. The ideal candidate will have a passion for baking and a creative flair for developing new recipes and products. As a Bakery & pastry section manager, you will be responsible for overseeing the daily operations of our bakery & pastry section, ensuring that all products are made to the highest standards of quality and consistency. You will work closely with other members of the bakery pastry staff to create a wide variety of baked goods, including breads, pastries, cakes, and cookies. In addition to your baking skills, you should have strong leadership abilities and be able to manage a team effectively. You will be responsible for training and mentoring junior staff, as well as maintaining a clean and organized work environment. The ideal candidate will have a strong understanding of food safety and sanitation practices, and be able to work efficiently under pressure. You should be able to manage inventory and order supplies as needed, and have a good understanding of cost control and budgeting. We are looking for someone who is passionate about baking and is always looking for new ways to improve and innovate. If you have a strong work ethic, excellent attention to detail, and a love for creating delicious baked goods, we would love to hear from you.

- **Responsibilities:**

1. Oversee daily bakery operations
2. Develop and test new recipes
3. Ensure all products meet quality standards
4. Manage and train junior staff

5. Maintain a clean and organized work environment
6. Monitor inventory and order supplies
7. Ensure compliance with food safety and sanitation standards
8. Collaborate with other kitchen staff
9. Manage cost control and budgeting
10. Create a variety of baked goods
11. Decorate cakes and pastries
12. Conduct regular quality checks
13. Handle customer inquiries and special orders
14. Stay updated on industry trends
15. Implement new baking techniques
16. Maintain equipment and tools
17. Plan and execute seasonal menus
18. Coordinate with suppliers
19. Ensure timely production of baked goods
20. Participate in staff meetings and training sessions

- **Requirements:**

- Proven experience as a Bakery Chef
- Strong knowledge of baking techniques
- Creativity in developing new recipes
- Excellent leadership skills
- Ability to manage a team
- Strong understanding of food safety practices
- Good organizational skills
- Ability to work under pressure
- Attention to detail

- Good communication skills
- Ability to manage inventory
- Understanding of cost control
- Passion for baking
- Ability to decorate cakes and pastries
- Knowledge of industry trends
- Ability to train and mentor staff
- Strong work ethic
- Flexibility to work various shifts
- Physical stamina to stand for long periods
- Formal culinary training is a plus