

Bakery Chef

- Job title : Bakery Chef
- Number of position: 04
- Diploma: BTP cooking or equivalent
- Experience: 5 years minimum
- Gender: Male
- 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: 650 \$

- **Job Description:**

We are looking for a talented and experienced Bakery 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 Chef, you will be responsible for overseeing the daily operations of our bakery, ensuring that all products are made to the highest standards of quality and consistency.

You will work closely with other members of the bakery staff to create a wide variety of bread, including breads and croissant.

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.

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. Develop and test new recipes
2. Ensure all products meet quality standards
3. Maintain a clean and organized work environment

4. Ensure compliance with food safety and sanitation standards
5. Create a variety of baked goods
6. Conduct regular quality checks
7. Stay updated on industry trends
8. Implement new baking techniques
9. Maintain equipment and tools
10. Plan and execute seasonal menus
11. Ensure timely production of baked goods
12. Participate in staff meetings and training sessions

• **Requirements:**

1. Proven experience as a Bakery Chef
2. Strong knowledge of baking techniques
3. Creativity in developing new recipes
4. Strong understanding of food safety practices
5. Good organizational skills
6. Ability to work under pressure
7. Attention to detail
8. Good communication skills
9. Passion for baking
10. Ability to cook bread and croissant
11. Knowledge of industry trends
12. Strong work ethic
13. Flexibility to work various shifts
14. Physical stamina to stand for long periods
15. Formal culinary training is a plus