

YOUR ROLE - BREAD BAKER

Primary Role:

To manage the operation and organisation of all bread based baking in the kitchen with maximum quality

Duties and responsibilities:

- Produce all bread related to daily sales, menus, functions and events to the establishment standards, to satisfy diner expectations.
- To plan and organise work flows, order food items when required
- To maintain and monitor front of house display of bread items to a high standard
- Cost recipes and work alongside the chefs to develop menu items for the establishment when requested.
- To keep recipe book up to date
- Keep allergy list up to date
- Ensure all equipment and work environment is operational
- Impart knowledge, skills and training to all relevant staff (including apprentices)
- Uphold morale in the kitchen
- Communicate with both front of house and kitchen staff well
- Follow establishment policies- particularly in regard to health and safety
- Keep Kitchen environment and equipment clean and tidy

Interpersonal:

- Have excellent communication skills, customer skills
- Be a team player
- Have the ability to follow instruction

Personal:

- Be committed to team, establishment and excellence
- Have a positive attitude in all aspects of your work
- Have the ability to work competently under pressure
- Be reliable and flexible to change