newrest	**NEWREST** **JOB DESCRIPTION** **BAKER**

Job title	***Baker***
Place of work	Assigned site/ camp kitchen- bakery
Reports to	Camp Boss
Scope and general purpose	To ensure production of clean, nutritious and timely bakery and confectionary products to client.
Responsible for	• Kitchen hands and Junior Bakers
Liaises with	• Kitchen house keeping personnel • Cooks and Camp Boss
Authority	• Instruct kitchen hands during his shift. • To prepare requisitions as per need.
Main Duties	• Strive for better presentation methods by maintaining the highest standard of service. • Responsible for bakery products, bakery cleanliness and cost-effective innovative dishes. • To develop and train minimum one Guyanese helpers/Assistant Cook to be proficient in basic bakery skills and thereby make them eligible for promotion to a higher post. • To ensure all HSE rules & procedures are followed and hazards/near miss and accidents are properly reported. • To raise HSE/Hazard awareness by actively participating in all HSE meetings. • To follow Newrest HSE plan. • Self develop in learning new bakery products for the better satisfaction of client. • Extent full co-operation to senior staff in maintaining operational harmony.
Additional duties	Any other assignments given occasionally or daily by immediate superior or the management.
Qualifications and Experience	• Experience as a Baker, Pastry Chef or similar role • Familiarity with all professional kitchen equipment, including mixers, blenders and dough sheeters • Understanding of food safety practices • Experience with cake decoration techniques • Excellent time-management skills • Ability to remain calm and focused in a fast-paced environment • Team spirit, with a customer-focused attitude • Flexibility to work in early morning shifts • Certification from a culinary school