



D. HEAD BAKER

Reporting to the Executive Chef through the Pastry Chef, the successful candidate will be responsible for,

- Baking of high quality cakes, bread and other bakery products.
- Prepare pastry items – Bread rolls, muffins, Cakes, etc.
- Check production schedule to determine variety and quantity of ingredients.
- Monitor baking process to identify needed adjustments.
- Get information from production schedules and standardised recipes.
- Responsible for cost control to avoid waste and damage to equipment.
- Adherence to health and safety regulations in the bakery.

Qualifications and Skills;

- Aged 35 – 45 years
- Be holders of a certificate in bakery / pastry from Kenya Utalii College or any other internationally recognised hotel training institution.
- Have at least ten (10) years' experience in a similar position in a large organisation, specialising in making cakes, bread and general baking.
- Organised and able to work with minimal supervision.
- Ability to work in tight production schedules and set quotas for number of items to be produced on a daily basis.
- Innately creative and self-motivated.
- Sound knowledge of hygiene and safety standards in the Kitchen and possess discipline to enforce those standards.

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