



## BAKER - JOB DESCRIPTION

JOB OVERVIEW			
<b>JOB TITLE</b>	Baker	<b>TRAVEL FREQUENCIES</b>	Yes
<b>DEPARTMENT</b>	Attaché	<b>GRADE</b>	-
<b>LOCATION</b>	Diplomatic Quarter, Riyadh	<b>NATURE OF THE JOB</b>	Field Based
<b>REPORTS TO</b>	-	<b>JOB TYPE</b>	<input checked="" type="checkbox"/> Full time <input type="checkbox"/> Part time

JOB DETAILS	
<b>GENERAL JOB DESCRIPTION</b>	The Baker is responsible for creating high-quality baked goods and pastries for the various dining areas within Attaché. This role requires a skilled and detail-oriented professional capable of producing exceptional baked items for diverse culinary experiences.
<b>DUTIES &amp; RESPONSIBILITIES</b>	<ul style="list-style-type: none"><li>• Prepare and bake a variety of bread, pastries, desserts, and other baked goods according to established recipes and standards.</li><li>• Measure and mix ingredients, shaping dough, and preparing fillings or toppings for baked items.</li><li>• Ensure consistency and high standards of taste, appearance, and freshness of all baked products.</li><li>• Monitor and manage inventory levels of baking ingredients and supplies, placing orders when necessary.</li><li>• Maintain cleanliness and sanitation standards in the baking area and adhere to safety and hygiene protocols.</li></ul>
<b>EDUCATION &amp; TRAINING</b>	<ul style="list-style-type: none"><li>• Formal culinary training or certification in baking/pastry arts is preferred.</li></ul>
<b>KNOWLEDGE &amp; EXPERIENCE</b>	<ul style="list-style-type: none"><li>• 2+ years of experience in a professional bakery or similar culinary environment.</li></ul>



	<ul style="list-style-type: none"><li>• Understanding of baking techniques, ingredient functionalities, and production schedules.</li></ul>
<b>SKILLS &amp; ABILITIES</b>	<ul style="list-style-type: none"><li>• Proficiency in baking a variety of bread, pastries, and desserts.</li><li>• Attention to detail in measurements, timings, and presentation.</li><li>• Ability to work efficiently in a fast-paced kitchen environment.</li><li>• Strong organizational and time-management skills.</li></ul>
<b>HOURS / SHIFTS</b>	9 Hours ( +/- 90 minutes)