

JOB DESCRIPTION: BAKERY CHEF / BAKERY IN-CHARGE (Confection Cosmos Pvt Ltd)

Roles and responsibilities of Bakery Chef / In-Charge

- The ideal candidate will have a passion for baking and a deep understanding of traditional and modern baking techniques. Will be responsible for preparing a wide variety of baked goods, including breads, cakes and cookies, while ensuring the highest quality and consistency in every product.
- Work closely with other departments to plan and execute daily baking operations, maintain inventory, and ensure compliance with food safety standards.
- Creativity and innovation are key, as we encourage our chefs to develop new recipes and seasonal offerings that delight our customers.
- The Bakery Chef must be able to manage time effectively, work under pressure, and maintain a clean and organized work environment.
- Train and mentor junior bakers, oversee production schedules, and collaborate with management to meet business goals.
- Strong understanding of ingredient functions, baking science, and presentation is essential.
- Implement food safety protocols and compliance measures to maintain consumer trust and legal compliance
- Work closely with QA team to ensure product quality, cost efficiency, and adherence to regulatory standards.
- Pilot test new products to gather feedback from consumers and stakeholders.
- Use feedback to iterate and refine product features, packaging or pricing before full-scale rollout..
- Address customer feedback and concerns promptly to maintain positive relationships and brand reputation.
- Identify, evaluate and mitigate potential risks associated with introducing new products, such as market acceptance, regulatory requirements, market fluctuations or supply chain challenges.

Qualifications:

- With minimum 5 years experienced professional in Bakery with Degree in Food Production / Bakery
- Ability to blend technical expertise in food processing and commercial acumen within the bakery industry, with a strong understanding of food processing technologies and hygiene.
- Strong communication, negotiation, and leadership skills to effectively collaborate with internal teams and external partners
- Ability to thrive in a fast-paced environment and adapt to changing market conditions
- The ideal candidate will have prior experience in a commercial bakery or high-volume kitchen and be comfortable using both traditional and industrial baking equipment.

Location:

Pelhar, Nalasopara, Mumbai

Would prefer Candidates from Vasai, Nalaopara and Virar.