

TOR for Assistant Baker

1. Production of bakery items as per bakery menu
2. Follow the necessary SOPs and instruction mandate by the ISO food management system and help maintain necessary records.
3. Maintain and follow the basis food hygiene standard.
4. Maintain safety, quality standard and cleanliness of bakery unit
5. Help Sr. Baker for bakery items production.
6. Maintain good team work within the bakery unit.
7. Follow FIFO LILO system in bakery unit for every items and ingredients.
8. Control wastage.
9. Follow issuing and receiving procedure system.
10. Follow proper instruction to use bakery machine.
11. On time.
12. Any other duties as and when required.