

Bread Elements 及 Pastry Elements 是一間分別為香港的酒店及高級美食餐廳提供傳統工藝及酸酵麵種製造的手工麵包,西餅和糕點的製造商。為配合公司的迅速發展,我們需要聘請有志人士加入我們。

Bread Elements and Pastry Elements are bakeries dedicated to supply artisan sourdough bread and pastries for gourmet restaurants and hotels of Hong Kong. Our rapid expansion requires us to hire addition staff to cope with the increase in demand from F&B industry.

麵包師 (初級/中級)/Baker (Junior/Senior)

職位描述:

負責製作及麵包塑型,而視乎工作經驗或會負責打麵/入爐。協助工場日常運作、清潔,確保出 品質素及生產過程之安全衛生。

要求:

工作經驗3年

福利:

薪金: \$12000 - \$14000 (視乎工作經驗)

五天工作,酌情性花紅,在職培訓,醫療福利,牙科保健,膳食津貼,超時工作津貼,**12**日有薪年假

有意者請於辦公時間星期一至五致電 39968571 約見或提交個人履歷到 hr@breadelements.com.hk

Job Description:

Perform day to day Bakery duties (Bread).

Implementation of safety standards.

Follow instructions and standard recipes to meet exact standards.

Requirements:

Minimum 3 years' relevant experience

Benefits:

Salary: \$12000 - \$14000 (Depending on experience)

5 day work, Discretionary Bonus, on-the-job training, medical insurance, dental insurance, meal allowance, overtime paid, paid annual leave

Interested parties, please send your full resume to hr@breadelements.com.hk or contact 39968571.

西餅師 Pastry Chef de Partie

職位描述:

負責生產西餅和糕點

維持製作糕點產品一致性和質量標準

確保工場衛生及乎合安全要求

要求:

工作經驗3至5年

福利:

薪金: \$16000 (可面議)

五天工作,酌情性花紅,在職培訓,醫療福利,牙科保健,膳食津貼,超時工作津貼,**12**日有薪年假

有意者請於辦公時間星期一至五致電 39968571 約見或提交個人履歷到 hr@breadelements.com.hk

Job Description:

Perform day to day Bakery duties (Pastry & Danish).

Implementation of safety standards.

Follow instructions and standard recipes to meet exact standards.

Requirements:

Minimum 3 – 5 years' relevant experience

Benefits:

Salary: \$16000 (Depending on experience)

5 day work, Discretionary Bonus, on-the-job training, medical insurance, dental insurance, meal allowance, overtime paid, paid annual leave

Interested parties, please send your full resume to hr@breadelements.com.hk or contact 39968571.
