**Team Leader, Bakery (overnight)**

## 獨立處理日常生產流程，包括: 嚴格遵守食物預備、處理、生產配料、塑型、入爐、出爐及包裝程序; 生產時品質監控及文件記錄; 教導及培訓生產隊員; 預料訂貨程序; 確保生產區衛生安排

Handle daily production independently ; fully compliance with requirements for food preparation, processing, ingredients, shaping, oven-in, oven-out and packaging procedures; quality control and documentation; coaching team members; forecast ordering ; ensure the food safety and hygiene standard in production area

**Production Operator, Bakery (overnight)**

## 負責協助烘焙及食物預備，包括﹕處理、生產配料、產品造型、入爐、出爐及包裝工作；保持生產區衛生及清潔等；協助處理文書記錄等

Provide assistance in baking and food preparation: food handling, ingredients, product shaping, oven-in, oven-out and packaging; maintain food safety and hygiene standard in production area; paper works and records, etc.

Terms & Conditions:-

Working Hours: 10:00pm to 07:00am (next day), included 1 hour meal break

8 working hours a day, 6 days a week, work on roster

AL x 10 days, Statutory Holiday, Medical Insurance

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