

JOB ADVERTISEMENT

JOB VACANCY: BAKER

We are seeking a skilled, passionate, and hardworking Bakers to join our team. The successful candidate will be responsible for preparing high-quality bakery products while maintaining the highest standards of food safety, quality, and hygiene.

Key Responsibilities

- Prepare and bake a variety of breads, cakes, pastries and other bakery products.
- Ensure consistency in product quality, taste, and presentation.
- Measure and mix ingredients according to recipes and production schedules.
- Operate bakery equipment safely and efficiently.
- Monitor inventory levels and report ingredient requirements.
- Maintain cleanliness and hygiene in the bakery area in accordance with food safety standards.
- Ensure proper storage and handling of ingredients and finished products.
- Assist in developing new bakery products and recipes.
- Minimize wastage and maximize production efficiency.

Qualifications and Requirements

- Certificate, Diploma, or relevant training in Bakery and Pastry Production.
- Minimum of **2 years' experience** in a busy bakery, or food production environment.
- Knowledge of baking techniques, ingredients, and food safety standards.
- Experience in working with bakery machines.
- Ability to work under pressure and meet production deadlines.
- Strong attention to detail and commitment to quality.
- Good communication and teamwork skills.
- Flexibility to work early mornings, weekends, and public holidays when required.

METHOD OF APPLICATION

Interested candidates are invited to submit their resume, cover letter and other testimonials to recruit@kmatt.co.ke on or before 10th June 2026. Hard copies can be delivered at our nearest bakery.

Kmatt is an equal opportunity employer and due to large number of applications only shortlisted will be contacted.

