



Date: July 2024  
Ref:  
Contact: Ella Tuta  
ella.tuta@merlinscafebar.com

## Cake Baker

### Full job description

Based in centre of Birmingham, Merlin's, fantasy theme inspired café/restaurant, is a retreat from the modern world where we invite you to discover new things, celebrate one another, and revel your creative spirit. Influenced by iconic films and fantasy stories we blend dark arts with the finest ingredients to conjure up a menu that's both vast and chillingly unique containing delicious fantasy inspired dishes and bakery.

You will be working alongside an experienced team of chefs and your primary role will be to run the pastry/cake section in the preparation of the cakes and patisserie. We are an independent family business with complete control over our menu and everything is baked in house.

The ideal candidate will have a passion for creating a wide range of confections, including cakes, pastries, and other specialty baked goods. As a Baker, you will be responsible for producing high-quality, visually appealing, and delicious products while maintaining the highest standards of hygiene and safety.

If you are looking for a long-term part-time career working for a successful family-run business, then this role may be perfect for you!

The successful applicant should have experience within a team but also be confident to work alone on occasions. They must be proficient in the preparation of fresh modern food, baking and for maintaining high food hygiene standards.

This is an exciting opportunity for a talented individual with relevant experience to further their career within a growing organisation. This role is a great opportunity to help expand the business further, running our busy kitchen.

We believe that everyone is unique and there should be no barriers to entry and no limits to ambition. We are committed to being an inclusive organisation that values diversity and welcomes your application whatever your background or situation.

### **Responsibilities include but are not limited to the following:**

- Create and decorate a variety of confections such as cakes, pastries, cookies, and specialty items according to established recipes and quality standards.
- Develop new and innovative recipes and products to expand our offerings.
- Utilise artistic skills to decorate cakes and pastries for special orders and display.
- Measure and mix ingredients to prepare batters, doughs, fillings, and icings using mixers, blenders, and other equipment.

# MERLINS

- Shape and mold confections to prepare different types of bakery products.
- Follow proper techniques for rolling, cutting, and decorating confections.
- Creaming cakes.
- Adhere to all food hygiene & safety standards.

## **Requirements:**

- A minimum of 3 year's experience in a professional kitchen environment
- Experience with pastries and baking/decorating cakes is essential
- Good time management
- Ability to work flexible hours
- Demonstrated ability to manage time effectively
- Proven experience as a Cake Maker / Confectioner.
- Familiarity with all professional kitchen equipment, including mixers and blenders etc.
- Understanding of food safety practices.
- Ability to work early morning shifts and stand for long periods.
- Excellent time-management and organisational skills.
- Creativity in baking and decorating skills.
- Culinary school or apprenticeship is a plus
- This is working for a company with easy transport links.

**Job Types:** Part-time, permanent

**Pay:** Depending on experience.

## **Benefits:**

- Casual dress
- Company events
- Free food on shift
- Employee discount
- Store discount

## **Schedule:**

- 8, 10 and 12 hour shift available
- Day and night shift
- Weekend availability required

## **Experience:**

- Pastry: 3 years
- Cakes: 2 years