

BAKING INSTRUCTOR (FULL-TIME)

Job Description

We are looking for an engaging and motivated baking instructor to join our instructor team! If you're an approachable individual with a passion for baking and would like to build a career in the baking and instructing industry, we would love to have you on board!

As a baking instructor, you will create a fun and educational environment where students can learn and develop baking skills while fostering their creativity and passion for baking.

Roles & Responsibilities:

- Conduct fun and engaging baking classes
- R&D new recipes and create class curriculum.
- Stock taking and kitchen management.

Requirements/Qualifications:

- Education as Baker
- 2 years Experience in Baking. Prior experience working in training or education would be an advantage.
- Excellent communication in English and interpersonal skills to engage with students and effectively convey baking concepts.
- Able to work well in a team and work harmoniously with different individuals and cultures.
- Strong organisational skills to plan and manage baking classes efficiently.
- Creative mindset to design exciting and trendy classes and new products.
- Able to work on weekends and public holidays.

Your passion for baking arts and dedication to teaching will inspire students to achieve their baking aspirations.

Experienced bakers/chef de partie / bakery chefs looking for a change in working environment may apply!

Work Location: Dubai, United Arab Emirates

RICHEMONT MASTERBAKER CENTER FOR EXCELLENCE IN BAKING & PASTRY – DMCC

Send your resume/CV to christiane@richemont-masterbaker.com if you want to join the team. Only shortlisted candidates will be notified.

