**Baker**

**Position Information**

Primary Location: On MV Isabelle X/ MCSV Saga-Company Vessels alongside Squamish, BC

Employee Status: Rotational

No. of Vacancy: 5

Company Operating Name: Bridgemans Services Group LP (Bridgemans Crew Management Ltd.)

Business Address: 2512 Yukon St, Vancouver, BC V5Y 0H2.

Terms of Employment: Rotational schedule

Language of Work: English

Benefits Package offered: Vessel Protection and Indemnity Insurance

Contact Information: [careers@brgmans.com](mailto:careers@brgmans.com)

**The Company**

Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) provides flexible, full-service vessels for industrial workforce accommodation, logistics and ferry service at any location throughout the world. BSG customizes services to the exact needs and locations of clients, ensuring that solutions meet precise specifications, including logistics, crew transfers, housekeeping, catering and the fulfillment of all HSE requirements.

**Key Responsibilities**

Reporting to the Sous Chef, responsibilities and essential job functions include, but are not limited to, the following:

* Organize and manage bakery, pastry buffet & Grab n’ Go preparation and service as per menu.
* Prepare a work checklist and organize the workstation for each shift
* Performing basic cleaning duties and ensuring that workstations are properly sanitized
* Maintain the chiller and temperature records and properly care for the dough machine, sheeter, proofer, ranges, ovens, boilers, fryers, griddles, utensils, and other equipment.
* Requisition of food with necessary approval by the Chef
* Each prepared item must be tagged with the product name and date accordingly
* Accommodate any urgent request by the Chef, prioritizing throughout the day
* Proper PPE must always be worn whenever required
* Communicate effectively with coworkers and staff, participating in team goals
* Before signing off, prepare proper handover notes for the new crew
* Maintain high personal hygiene during duty hours and while staying on board
* You are responsible for your health and safety

**Qualifications**

* A culinary diploma or related training may be preferred
* STCW Basic Safety Courses
* Seafarer's Medical Certificate
* Proven experience as a Baker, preferably in a floating food service platform or cruise ship environment
* Extensive knowledge of culinary techniques, food preparation, and presentation
* Excellent communication and interpersonal skills
* Strong attention to detail and ability to multitask in a fast-paced environment.
* Ability to work flexible hours, including nights, weekends, and holidays.
* In-depth knowledge of health and safety regulations and the ability to ensure compliance.
* Ability to work in a team-oriented environment

**Working Conditions**

* Constant standing and walking throughout shift
* Frequent lifting and carrying up to 50lbs
* Frequent kneeling, pushing, pulling and lifting
* Occasional ascending or descending ladders, stairs and ramps

At Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) we believe that each employee contributes directly to our growth and success. We are committed to workplace excellence, safe work environments and the communities where we work and live. Bridgemans Services Group LP (Bridgemans Crew Management Ltd.) hires on the basis of merit and is committed to Employment equity and development.