

BAKERY / PASTRY



COMMIS

Assist the Pastry Chef, Chef De Partie/ Bakery Chef, and the kitchen team in maintaining high standards in pastry or bakery preparation and presentation.

Entry Requirement:
SPM/V OR Malaysia Skill Certificate (SKM) 2/3 OR Professional / Competency Certificate in related field

Required Skills:
Technical & Specialised Skills:
• Basic Bakery & Pastry (Baking Fundamentals, Pastry Techniques, Temperature Control, Cake Decorating, Chocolate Work, Basic Presentation), Basic Installation and Maintenance

Core Skills:
• Learning, Adaptability, Sustainability Practices, Time Management, Communication

Career Benefits:
Basics:
• PERKESO, EPF, Medical Insurance, Annual Leave, Sick Leave, Maternity Leave, Paternity

Opportunities for employees:
• Medical Benefits (Personal or Personal & Family), Employment Service Support, Advanced Recovery & Rehabilitation, Provision of Protection from Occupational Hazards, Discounts on staff purchases, Staff meals

Additional:
• Study Leave, Professional Development, Upskilling Opportunity, Allowances (Shift, Overtime, Transportation)

* Depends on the position level and company

Expected Salary:
RM1,500 – RM1,900



DEMI CHEF

Prepare a variety of pastries/baked goods, ensure that menus adhere to set food costs, control stock and kitchen supplies, train new staff, and maintain consistent quality.

Entry Requirement:
SPM/V OR Malaysia Skill Certificate (SKM) 2/3 OR Professional / Competency Certificate in related field AND related working experience

Required Skills:
Technical & Specialised Skills:
• Basic Bakery & Pastry (Baking Fundamentals, Pastry Techniques, Temperature Control, Cake Decorating, Chocolate Work, Basic Presentation), Basic Installation and Maintenance

Core Skills:
• Learning, Adaptability, Sustainability Practices, Time Management, Communication

Career Benefits:
Basics:
• PERKESO, EPF, Medical Insurance, Annual Leave, Sick Leave, Maternity Leave, Paternity

Opportunities for employees:
• Medical Benefits (Personal or Personal & Family), Employment Service Support, Advanced Recovery & Rehabilitation, Provision of Protection from Occupational Hazards, Discounts on staff purchases, Staff meals

Additional:
• Study Leave, Professional Development, Upskilling Opportunity, Allowances (Shift, Overtime, Transportation)

* Depends on the position level and company

Expected Salary:
RM2,500 – RM3,000



CHEF DE PARTIE / PATISSERIE / CAKE ARTIST

Maintain high-quality food preparation and presentation standards, enhance kitchen team commitment and efficiency, manage kitchen stock and supplies, train new staff, specify menu details, and ensure consistent quality.

Entry Requirement:
Diploma / Malaysia Skill Diploma (DKM) 4 AND Professional / Competency Certificate in related field AND related working experience

Required Skills:
Technical & Specialised Skills:
• Basic Bakery & Pastry (Baking Fundamentals, Pastry Techniques, Temperature Control, Cake Decorating, Chocolate Work, Basic Presentation), Basic Installation and Maintenance

Core Skills:
• Learning, Adaptability, Sustainability Practices, Time Management, Communication

Career Benefits:
Basics:
• PERKESO, EPF, Medical Insurance, Annual Leave, Sick Leave, Maternity Leave, Paternity

Opportunities for employees:
• Medical Benefits (Personal or Personal & Family), Employment Service Support, Advanced Recovery & Rehabilitation, Provision of Protection from Occupational Hazards, Discounts on staff purchases, Staff meals

Additional:
• Study Leave, Professional Development, Upskilling Opportunity, Allowances (Shift, Overtime, Transportation)

* Depends on the position level and company

Expected Salary:
RM3,500 – RM4,000



SOUS CHEF / CHIEF BAKER / CAKE ARTIST

Assist in developing and planning new menus, oversee kitchen operations, address customer issues, manage inventory, support, train, and lead the kitchen team, establish schedules, and ensure compliance with hygiene and safety standards.

Entry Requirement:
Degree / Malaysia Skill Advanced Diploma (DLKM) 5 AND Professional / Competency Certificate in related field AND related working experience

Required Skills:
Technical & Specialised Skills:
• Advanced Bakery & Pastry (Advanced Baking, Advanced Pastry Techniques, Advanced Cake Decorating, Advanced Chocolate Work Arts, Advanced Presentation), Advanced Installation & Maintenance, Financial, Reporting, Supervision

Core Skills:
• Creativity & Innovation, Critical Thinking & Problem Solving, Trend Awareness, Social Media & Marketing, Adaptability, Sustainability Practices, Communication

Career Benefits:
Basics:
• PERKESO, EPF, Medical Insurance, Annual Leave, Sick Leave, Maternity Leave, Paternity

Opportunities for employees:
• Medical Benefits (Personal or Personal & Family), Employment Service Support, Advanced Recovery & Rehabilitation, Provision of Protection from Occupational Hazards, Discounts on staff purchases, Staff meals

Additional:
• Study Leave, Professional Development, Upskilling Opportunity, Allowances (Shift, Overtime, Transportation)

* Depends on the position level and company

Expected Salary:
RM6,000 – RM7,000

1 YEARS- 3 YEARS

UP TO 4 YEARS

TRANSITION YEAR

UP TO 7 YEARS

UP TO 7 YEARS