



PASTRY CHEF / BAKERY CHEF



EXECUTIVE CHEF / HEAD CHEF



Manage the kitchen, plan and oversee menu production according to requests, ensure compliance with hygiene and safety standards, maintain quality control, manage budgets, and develop contracts for special events.

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

UP TO 8 YEARS

Manage & supervise operations and the kitchen team, plan menus, ensure quality and efficiency, maintain high standards in food service, provide planning for staff recruitment, purchase of raw materials, cost, and training of existing and new staff, and prepare profit and loss reports.

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* Depends on the position level and company

Expected Salary:

RM10,000 and above

10 YEARS AND ABOVE

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Disclaimer: The information presented in this career map serves as general guidance only and may vary depending on the size, type, and company's needs.

Career Map Pastry & Bakery

