

Job Title:	Cake Decorator
Reporting to:	Production Team Leader
Number of Sub-ordinates:	0
Main Purpose of Job:	
To work as part of the cake decorating team to produce Celebration cakes and hand decorated confectionery to meet the daily production plan. To assist in the preparation or amalgamation of ingredients or partly finished products to manufacture various bakery products to the standards set and expected by the company.	
<p>Production</p> <ul style="list-style-type: none"> To produce bespoke celebration cakes to meet both customer specifications and the company's high quality standards. To produce decorated confectionery products as per daily production plan (cupcakes, biscuits, etc.) paying attention to product detail To work at an efficient and effective rate to ensure that you complete the workload for each day on time and in full. To support main bakery department with morning share out and other production as and when required <p>New & Existing Product Development</p> <ul style="list-style-type: none"> To use your creativity and artistic ability to contribute ideas and designs for new products To continually review existing products and identify ways of improving the product or production process. To look out for new materials, methods, etc. which could add value to the product range and manufacturing operations <p>Health & Safety</p> <ul style="list-style-type: none"> To comply with all Health & Safety policies, rules and guidelines. To follow the safe operating procedures / safe working practices that are identified by the company. To work in a safe manner at all times taking account of own safety and safety of others around you. To correctly wear any personal protective equipment as required by policies and / or procedures ensuring that the PPE is well maintained and fit for purpose at all times. To contribute to the health, safety and wellbeing of colleagues and visitors alike by identifying and reporting hazards to the management team. <p>Food Safety & Hygiene</p> <ul style="list-style-type: none"> To follow all company and legislative food safety and hygiene policies, rules and procedures. To wear appropriate personal protective clothing at all times ensuring that it is clean and fit for purpose. To ensure the production of safe food at all times. To keep all working areas well organised, tidy and hygienically clean at all times. <p>Training</p> <ul style="list-style-type: none"> To undergo any training necessary to ensure that your work complies with the standards expected by the company and to further enhance your work skills 	
Job Holder Name (please print):	
Signed:	Date: