



STAREHE GIRLS' CENTRE

Head Baker - 1 Post

ADVERTISEMENT

Date: 23rd June, 2026

Applications are invited from suitably qualified individuals to fill the following post at Starehe Girls Centre.

Head Baker

Starehe Girls' Centre is seeking to recruit a highly organized, reliable, and professional Head Baker.

Role Objective

To consistently prepare and bake high quality pastries to required volumes to drive business success.

Key Qualification

1. Diploma in Baking and Pastry or other specialization in pastry from a recognized institution
2. KCSE C Plain and above
3. Minimum 3 years' experience in Bakery production and management.

Core Skills and Competencies

1. Hands on leader to oversee daily production, quality control, team management and sales of pastries
2. Proven experience in bakery production, quality control, team management and sales growth in a fast-paced environment.
3. Proven experience in Bakery operations, strong leadership skills and a passion for quality baked goods
4. Deep knowledge of baking techniques
5. Ability to meet early morning or high-volume production schedules
6. Experience in handling and maintaining bakery equipment.
7. Inventory and ingredient management for timely re-ordering
8. Creative and innovative to develop recipes that align with changing customer preferences and industry trends
9. Understanding of food safety and capability to adhere to health and quality standards.

Duties and Responsibilities

1. Operation Leadership: Lead daily bakery operations to ensure efficiency, quality, and efficiency
2. Production Planning: Create a production schedule to meet customer demand while reducing waste.
3. Team Management: Motivate bakery staff to maintain high performance standards





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4. Quality Assurance: Ensure all products adhere to company standards and food safety regulations.
5. Baking: Prepare and bake different pastries to the determined volumes
6. Packaging: Ensure quality, health and packaging standards of all baked goods
7. Hygiene: Maintaining overall hygiene of the bakery
8. Operation and Maintenance: Operating and maintaining bakery equipment for more efficiency and safety
9. Any other work as may be assigned from time to time.

Key Performance Indicators KPIs

1. Maximizing on profitability
2. Ensuring production meets daily sales demands without overproducing or underproducing
3. 100% adherence to quality, packaging and health standards
4. Maintain wastages/defects to a minimum
5. 100% adherence to production SOPs
6. Efficient utilization of ingredients and adhering to reorder levels
7. 100 % adherence to equipment handling and maintenance procedures.
8. Keeping Labour costs under 25% of revenue

Application Process

Interested and qualified candidates are encouraged to submit their applications by following the specified steps. Submit your application by **6th July 2026**.

Step 1: (Online Form)

Click or **Press** the **Google Form** icon to fill the Data Form online.



Step 2: (Email Submission)

Submit an application letter and a curriculum vitae that includes the contact information of three referees. Additionally, copies of your certificates, testimonials, copies of your ID, and your KRA PIN. Send all documents to recruitment@starehegirlscentre.co.ke

