

Sous Chef Bakery job in Mumbai

As a <u>Sous Chef Bakery</u> in Mumbai, you're like the second-in-command in the bakery kitchen. You work closely with the head chef to make sure all the baking is going well. Your job involves helping create recipes, and baking bread, pastries, and desserts. You're in charge of making sure everything tastes good and looks the same every time. You also lead the bakery staff, keep track of ingredients, and make sure everything is clean and safe. You get to be creative, suggest new things for the menu, and help control costs. Having experience in baking, good cooking skills, and a bit of creativity is really important for this job.