

GRAND CAYMAN

CAYMAN ISLANDS

Position: Baker**Reporting Relationship:** Pastry Chef**Location:** ONE GT, Grand Cayman - Goring Avenue Grand Cayman, Cayman Islands KY1-1105**Work Type:** 100% On-Site

About the properties Food & Beverage: The hotel will feature 3 core outlets as well as Event facilities and in-room dining components. A sophisticated Italian bakery and market, Café Bellini celebrates fresh, house-made pastries and gourmet delights. A French and Mediterranean-inspired fine dining restaurant, Perle, will showcase carefully curated plated desserts. A rooftop Bar and dining experience, BYŪ, offers a bold, sensory journey of island-Asian fusion creations, and striking pastry components from plated desserts to fun daytime traditional sweet bites, and finally, canapé-style desserts for gatherings.

Position Summary: The Baker at ONE GT, Grand Cayman will play a key role in delivering an exceptional culinary experience through the preparation of fresh, house-made Italian breads and pastries. This position is responsible for executing daily baking operations with precision and consistency, ensuring each product reflects the respective outlets commitment to quality, flavor, and artisanal craftsmanship. The Baker will manage dough preparation, proofing, and baking processes, while maintaining high standards of cleanliness and food safety. This role also supports seasonal menu updates, collaborates with the pastry and culinary teams, and contributes to the hotel's reputation as a destination for gourmet delights.

About ONE GT (Grand Cayman): Expected to open by the end of 2025, ONE GT is Grand Cayman's premier luxury urban residential resort. Located in the heart of George Town, our 10-story landmark features the island's only rooftop infinite-edge pool, high-end dining options, a pastry café, and stunning 360-degree views. The resort is steps away from luxury shopping, gourmet dining, and cultural landmarks, offering a seamless balance of productivity and relaxation. ONE GT has been awarded the 5-star winner and nominee for several regional awards and won Best Hotel Architecture Cayman Islands and Best New Hotel Construction & Design.

About Remington Hospitality: ONE GT, Grand Cayman is managed by Remington Hospitality. When you build a career at Remington, you achieve success, growth, and friendships. We offer endless opportunities and so many reasons to stay with us. As a team, we roll up our sleeves to take care of our guests and celebrate success together. Expectations are clear, collaboration is encouraged, and opportunity is there-if you reach for it. Come join us and succeed in our dynamic culture where you are valued and appreciated.

Core Responsibilities:

- **Execute daily production** of breads, breakfast pastries, and baked goods with consistency and precision for each of the hotel's outlets and venues while maintaining the highest standards, in collaboration with the Pastry Chef and under the guidance of the Executive Chef.
- **Prepare** doughs, batters, and fillings from scratch, following traditional techniques and Café Bellini's artisanal standards. Prepare baked goods for the remaining outlets as required and to the highest standards.
- **Monitor baking processes** to ensure optimal texture, flavor, and presentation across all offerings.
- **Maintain inventory of baking ingredients and supplies**, ensuring freshness, proper storage, and cost control.



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- **Adhere to strict food safety, hygiene, and sanitation protocols** in compliance with local health regulations.
- **Collaborate** with the pastry and culinary teams to support seasonal menu updates and special product launches.
- **Assist in training and mentoring junior baking staff**, fostering a positive and efficient kitchen environment.
- **Support custom orders and special events** with high-quality baked goods tailored to guests needs.
- **Ensure cleanliness** and proper maintenance of baking equipment and workstations.
- **Uphold ONE | GT 's brand values** through craftsmanship, attention to detail, and a passion for quality.

Knowledge, Skills, and Competencies:

- Minimum one (1) to two (2) years of experience in a professional bakery, pastry kitchen, or culinary environment.
- Basic knowledge of baking techniques, including dough preparation, proofing, and oven operation.
- Familiarity with Italian or European-style baked goods is a plus.
- Ability to follow recipes accurately and maintain consistency in product quality.
- Understanding of food safety, hygiene, and sanitation standards.
- Willingness to learn and grow within a collaborative kitchen team.
- Strong attention to detail, especially in flavor, texture, and presentation.
- Good time management and organizational skills in a fast-paced setting.
- Clear communication skills and a positive, team-oriented attitude.
- Required to work extended hours, including early mornings, weekends, public holidays, and late nights.

Additional Requirements: This job description is not an exhaustive list of all job functions required for this position. Additional duties may be assigned as needed based on business demands.

Preference will be given to Caymanians and Permanent Resident Holders (P.R. & RERC Holder)

