



Commis Chef - BAKERY

Kokomo Private Island Fiji is a luxurious retreat offering exceptional experiences in the heart of Fiji.

We are looking for a passionate and skilled Commis Chef - Bakery to join our culinary team.

Position Overview:

Working closely with the Head Pastry Chef and Head Baker, the Commis Chef - Bakery will support the day-to-day operation of the bakery section, assisting with daily production while maintaining Kokomo's quality, food safety and presentation standards.

Duties & Responsibilities:

- Support the day-to-day operation of the bakery and pastry section
- Prepare and produce a range of bakery items including artisan breads, rolls, muffins, laminated pastries, croissants, doughnuts and related items
 - Assist with pastry and dessert production when required
- Follow established recipes, production schedules and presentation standards
 - Maintain consistent quality, flavour, texture and presentation
- Assist with finishing, plating and display of bakery and pastry items
- Monitor stock levels and communicate requirements to senior chefs
- Follow correct food handling, temperature control, food hygiene, health and safety procedures
 - Maintain cleanliness, organisation and efficiency across bakery and pastry work areas
- Operate bakery and pastry equipment correctly and report any faults or maintenance issues
 - Minimise waste and use ingredients responsibly
- Work positively with the wider kitchen team and maintain professional standards at all times
 - Attend scheduled training and meetings as required
- Contribute ideas and show a willingness to learn and develop within the department

Requirements:

- Minimum 2 years' experience in a similar role with strong bakery experience, preferably within a luxury hotel or resort
- Formal culinary training or equivalent industry experience
- Sound knowledge of bakery techniques, including bread and laminated dough production
- Good understanding of pastry techniques and presentation
- Good understanding of food safety and hygiene standards
- Strong communication and teamwork skills
- Ability to work under pressure in a fast-paced kitchen environment
- Positive attitude, strong work ethic and willingness to learn

If you meet the above requirements and are excited about this opportunity, please submit your **resume, cover letter detailing your experience and why you would be a good fit for our team, and a recent passport-size photo** via email to recruitment@kokomoislandfiji.com.

Only shortlisted applicants will be contacted for an interview.

Applications close 19 October 2026.