MANG'U HIGH SCHOOL

P.O. Box 314 – 01000 THIKA, KENYA
Phone: 0727135817 / 067-2220270
Email: info@manguhigh.com
Website:www.manguhigh.com

Our Ref No. MHS / H/10/1/Gen/752056

28th October 2026

Applications are invited from interested and qualified persons for the following two vacant positions:

S/NO	VACANCY REF NO.	POSITION	POST
1	MHS/BOM/BA/1/10/2026	Head Baker	1
2	MHS/BOM/BA/2/10/2026	Baker	3

Terms of Engagement: Two years' contract
Salary: As per the approved MHS Salary Structure

NB: For more details, visit the institution website: www.manguhigh.sc.ke

1. MHS/BOM/BA/1/10/2026: HEAD BAKER

Minimum qualifications

- Diploma in Baking and Pastry, Food Production, Catering or a related field, or a relevant certificate
- Three years' relevant bakery experience, including two years in a team-leading or supervisory capacity.
- Demonstrated competence in high-volume bread production, equipment handling, food safety and basic costing.
- Ability to prepare production schedules, assess ingredient consumption and maintain daily bakery records.
- Valid food-handler medical clearance before commencing food-handling duties.

Principal duties

- Prepare production plans and duty schedules.
- Oversee recipes, bread weight and consistency, proofing, baking temperatures, finished-product quality and proper storage.
- Supervise, train and evaluate bakers; ensure hygiene and adherence to occupational safety procedures.
- Monitor raw-material stocks, yields, wastage and production costs, and prepare routine reports.
- Check oven, mixer, proofer and slicer condition; report defects and coordinate preventive maintenance.
- Any other assigned duties as assigned by the administration.

2. MHS/BOM/BA/2/10/2026: BAKER

Minimum qualifications

- Relevant certificate in Baking and Pastry, Food Production or an equivalent trade qualification; applicants with verifiable practical proficiency may be considered.
- Two years' experience producing bread in a functioning bakery or food-production establishment.
- Practical skill in weighing and measuring, mixing, shaping, proofing, baking, cooling, slicing and packing.
- Understanding of cleanliness, safe equipment use and correct handling/storage of ingredients.
- Valid food-handler medical clearance before commencing food-handling duties.

Principal duties

- Produce bread and related products to specified recipes, batch sizes and schedules.
- Carry out accurate ingredient measurement, dough preparation and all subsequent bakery processing steps.
- Clean and sanitise utensils, equipment and workstations; prevent contamination and product losses.
- Follow directions from the Head Baker and report quality, safety or equipment concerns promptly.
- Assist with counting, packing, stock checks and production records.
- Any other assigned duties as assigned by the administration.

Application letter, detailed Curriculum Vitae, photocopies of National Identification Card, professional and academic certificates should be clearly addressed to:

The Secretary, BOM
Mangu High School
P.O. Box 314 – 01000
THIKA

And dropped at the school's main gate not later than **Friday 4th December 2026 at 9.00 a.m..**
Please note that ONLY shortlisted candidate will be contacted.

MANG'U HIGH SCHOOL
CHIEF PRINCIPAL
17 NOV 2026
TEL: 020-2029284
P.O. BOX 314-01000, THIKA