

PASTRY POSITION - Bread Bread Bakery

We are an artisan bakery located in South East London near Herne Hill train station, founded in Brixton in 2008 as part of the Franco Manca pizza operation. We are respected within the industry and produce high quality products, with a traditional and evolving range of breads, pastries and sweets. We are constantly growing and have an excellent team working to help us achieve this, who you will be working alongside.

In order to grow we are looking for a Pastry person to join our team! You will be working 45 hours a week across 5 shifts. The bakery is open 7 days a week and the job includes weekend and evening work. There are opportunities for paid overtime plus 28 days paid holiday.

The main role of this position is a pastry team member - but you will be expected to help out in other bakery sections, if required. Responsibilities include - but are not limited to:

- Preparing a range of products including laminated dough, shaped pastries and general viennoiserie, following company recipes
- Preparing high volumes but ensuring consistency and high standards
- Contributing ideas and undertaking development work
- Taking part in production planning
- Ensuring compliance with hygiene and health and safety legislation
- Keeping stock checks and stock rotation

What we provide:

- A positive and friendly working environment, with good pay and benefits
- The opportunity to learn about other baked goods
- The opportunity to grow in the company

What we expect from you

- To have at least three year's experience in French pastry making
- To be English speaking, with a right to work in the U.K.
- To be hard working and detail oriented
- To have an enthusiastic attitude and an interest in the product

If you'd like to apply for the position, please email jobs@breadbreadbakery.co.uk with a brief C.V. with some details about your interests, experience and which explains your motivation to join us.

Thank you!