

SOURDOUGH BAKER POSITION - Bread Bread Bakery

We are an artisan bakery located in South East London near Herne Hill train station, but founded in Brixton market 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.

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.

Please see some of the roles below included but not limited to:

- Preparing breads from our various ranges and other baked products
- Mixing, scaling, shaping and baking accurately and efficiently
- Ensuring all products are made to the set quality standards, in line with daily orders
- Monitoring production in a consistent and professional manner
- Managing time constraints and high volumes.
- Maintaining cleanliness of your work area, utensils and equipment

What we provide:

- A positive and friendly working environment
- The opportunity to develop new products
- The opportunity to grow in the company

What we expect from you:

- To have at least three year's baking experience managing long fermentations and high numbers
- To be English speaking, with a right to work in the U.K.
- To be hard working and detail oriented
- To be fit to carry out physical work, safely
- 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. which includes details about your interests and experience and what has motivated you to apply.

Thank you!