

Job title: Production Baker

Hours: Minimum 40 hours per week

5-6 days per week (depending on demand), starting from 5am-6am.

Contract: Initial probation period of three months to assess suitability. Hourly wage of £8.50. Starting January/early February 2020.

Benefits: Competitive rate of pay, pension scheme, staff discount, time off over Christmas.

Candidate profile:

As the ideal candidate, you will be obsessive about consistency and continuous process improvement. You will take pride in your fast-working, punctual and professional nature. You will embody our company values and be focused on our mission “To be everybody’s best loved café, one person and one community at a time”.

You will be a positive individual who is self-assured and prepared to go the extra mile to help your colleagues. Your ability to deal with any scenario with calmness and positivity will garner respect. You will become a trusted and well liked member of our growing team.

You will take accountability for your output and work hard to identify, understand and resolve any problems that occur in a logical manner, seeking help where required. You may not have many years of experience in a similar role, but you are passionate about food and baking. You have taken it upon yourself to be food safety trained to a suitable level and you are eager to gain experience. You have shown in the past that you are a fast learner and are quickly trusted by management to work independently, and you will feel comfortable working alone for long periods.

You will be enthusiastic to learn new ways of working and have a ‘get-up and go’ attitude when tasked with a busy schedule. You will take great satisfaction upon completion of your day’s work and be eager to start again the following day. You will have an eye for detail to maintain our high quality standard. You will be able to communicate clearly with colleagues, and inspire others to work at their best in light of your example.

You will hold a full, clean UK drivers license.

Responsibilities:

- Ensuring food products are prepared in an efficient and timely manner as required by production schedules;
- Maintaining an organised, hygienic and safe working environment;
- Cleaning down at the end of each shift and performing regular deep cleans;
- Performing checks on food ingredients, and disposing and logging if required;
- Completing daily food logs to accurately record food production and any issues;

- Ensuring the safe and timely delivery of goods to different sites.
- Identifying opportunities for improvement and liaising with our Development Chef to improve working practices and recipes;
- Any other tasks required by management.

Future opportunities:

We are an ambitious company in the middle of an expansion programme. Good performance may lead to future leadership opportunities as the business grows.

How to apply:

Submit your application via [Indeed.co.uk](https://www.indeed.co.uk)

Applications close 11.59pm on Monday 16th December 2019. Must have availability to meet for interview before Christmas and over the Christmas break.

References will only be contacted after the interview stage.