



Job Description: Part Time Baker

Job Title	Full time Baker
Weekly Hour	42
Annual Sallery	Negotiable
Start Date	Immediatley
Contract Lenght	Permanent

We are looking for an enthusiastic and hard working full time baker to join the growing team at Baltic Bakehouse. The job entails working in the production side of the bakery, mostly producing high quality breads and pastry. This will consist of a minimum of 42 hours per week, including early morning and weekends.

Baltic Bakehouse has a growing reputation for baking some of the best bread in the country, using only organic ingredients and traditional techniques. We are looking for someone to join the team to mainly bake bread to our high standards, experience working in professional bakery is desirable. An eagerness to learn and work hard, during unsociable hours, are essential to this position.

Full training will be offered on all aspects of our production.

Responsibilities include:

- Mixing, preparation and baking of high quality yeasted and naturally leavened doughs.
- Preparation of pastry items.
- General cleaning duties.

If you wish to apply please write to jobs@balticbakehouse.co.uk and include an up to date C.V.