



## Baker

We have an exciting opportunity for a bread baker to join our growing team at Scéal Bakery. Candidates will have an enthusiasm for fermentation, sourdough, delicious food and speciality coffee. Individuals will be part of a supportive team where personal development is at the centre of our ethos. We are looking for someone with heaps of personality and an eagerness to learn and be creative in the role.

Title:	Baker	Department:	Kitchen
Contract Type:	Full-Time or Part-Time	Salary:	Competitive

## Job Description

Baker will:

- Report to the Executive Baker
- Be responsible for daily prep, this will inc. but is not limited to, mixing dough, managing fermentation, scaling, shaping and baking
- Ensure compliance with HACCP regulations
- Ensure cleanliness standards are upheld at all times
- Support the Executive Baker with stock takes and ordering
- Contribute to creative process of new menu items
- Follow safety procedures when handling heavy items

# Applicant Requirements

- Minimum of 6 months experience working in a professional bread bakery
- Have an understanding of naturally fermented bread and enriched doughs
- Ability to work in a fast paced environment
- Capable of baker's percentages and problem solving
- Ability to work as a team player
- Effective communication skills
- Be driven and constantly wanting to improve and learn new skills
- Be a positive ambassador for our brand and values
- Happy to work in an open kitchen
- Have a strong understanding of HACCP regulations

# Perks & Benefits

- Discounts on bread and pastries
- Two staff coffees per day
- Opportunities for career progression, with regular reviews
- Healthy and wholesome staff meals
- Opportunity for creativity and freedom of expression
- To be part of an exciting, growing venture
- Bright, natural light-filled work environment on the beautiful coast

We look forward to hearing from you soon.