

Baker

e5 Bakehouse

Job Type: Full Time/Part Time

Reports to: Head of Production/Deputy Head Baker

Contract: Flexible

Hours: up to 36 hours per week

Pay: £16 ph plus TRONC

The role of a Baker is to produce our wonderful array of sourdough breads, using stoneground and heritage flours. You will be across all processes, from scaling and mixing, to shaping and baking. We are a busy team producing a wide variety of items within the bread department 7 days a week.

How we work

- *Positivity*: Maintain an optimistic outlook, inspire team members and create a positive work environment.
- *Energy*: Demonstrate high levels of enthusiasm and drive, motivate others through great leadership.
- *Resilience*: Adapt well to challenges, bounce back from setbacks, through constructive criticism and mutual support.

Key Responsibilities

Production Command & Technicality

You will ensure operational command over the baking process, focusing on precise execution and product consistency:

- **Scaling / Mixing:** Be able to accurately follow a recipe and scale up ingredients. Proficiently mix large batches of dough, with the ability to lift up to 25kg.
- **Fermentation Control:** Demonstrate a deep understanding of proofing times and the ability to accurately judge fermentation.
- **Shaping & Consistency:** Maintain a consistent approach to shaping to uphold high e5 standards.
- **Baking Execution:** Confidently operate the oven and loader to achieve a successful bake.

Operational Flow & Compliance

You will ensure clear communication, organisation, and adherence to all compliance standards within the production environment:

- **Team Communication:** Work effectively as part of a team in a busy bakery environment. Communicate clearly with team members throughout the day about production.
- **Issue Reporting:** Report any issues related to production or maintenance directly to the Head Baker or Deputy.
- **Efficiency & Organisation:** Work efficiently and maintain the organisation of the workspace.
- **Food Safety:** Maintain strict compliance with food safety and hygiene standards, including HACCP.
- **Time Keeping:** Maintain excellent time keeping skills, arriving on time for your shift and adhering to the daily shift structure.

Growth & Professional Development

- **Product Innovation:** Contribute to any seasonal specials and creative recipe opportunities.
- **Education Support:** Facilitate and teach a variety of e5 bread classes.
- **Technical Knowledge:** Maintain an active approach to widening knowledge of heritage wheat and ancient grains

Essential criteria:

- *weekend availability*
- *ability to get to e5 by 4 am (1 x per week)*
- *experience with sourdough bread baking OR other baking experience with a keen interest in sourdough*
- *- interest in sustainable food practices*

Desirable criteria

- *experience working with heritage flour*
- *experience working with stoneground/organic British flours*
- *level 2 food hygiene certificate*