**Job Role:**Bakery Assistant (Production)

**Department:** Bakery

**Reports to:**Head Baker

**Hours:**Full Time - 45 hours per week, including weekends, bank holidays and afternoon shifts.

**Salary:**£23,500, plus overtime.

**\*\*\*Baking is a skill that is heavily in demand all across the UK. Are you currently working in hospitality but want the opportunity to learn a new skill and progress your career?**

**What’s this role all about?**

As a Bakery Operative, you will assist our Bakers in the day-to-day production of our award-winning breads, cakes and pastries. If you are willing to listen and learn, this is a role offering real career progression.

**What will I be doing on a typical day?**

* Assist bakers in the production of bread products in line with quality requirements and standard operating procedures (this may include shaping, mixing and baking tasks, under supervision).
* Prepare baking tins and trays for correct product
* Monitor ingredient levels and report any reordering needs
* Ensure baking tins and trays are properly stored

**What do I need to have to be able to apply for this role?**

* Current, valid UK work rights
* Baking experience not required, but hospitality or food production experience would be advantageous.

**Benefits:**

* Sick pay scheme
* Social events – summer and winter
* Shop discount
* Referral bonus
* Free and discounted breads, cakes and pastries
* Discretionary bonuses
* On-the-job training

If you think you’d be a good fit for the role, send us your CV and a short cover letter telling us why you’re interested.

For example, what would you want to gain from this role? What appeals to you about this position? Why do you think you’re a good fit?

We look forward to receiving your application.