



Baker & Night time baker

Kaffebakeriet As, Oslo

We are now looking for two new people for our team, one baker and one night time baker.

BAKER

We are looking for someone who enjoys working with food and people. Reporting to the bakery manager, your role will be to produce high quality bread and pastry products in accordance to our own recipes. All our products are made from scratch so a good working knowledge of dough and pastry is a prerequisite. Education in Baking is an advantage but those with professional baking experience will also be considered.

In our bakery you will work with well maintained state of the art bakery equipment. You are responsible for ensuring that the quality of the products sent to the customer meet our strict quality standards. Cleaning and tidying your work area at the end of the shift is also required to assure the work place is ready for the next phase.

Current product range includes - Bread, brioche, croissants, biscuits, pastry, scones and cinnamon buns.

We require people with excellent organisational skills. Ability to work to the highest of standards and with a true passion and enthusiasm for food. Competent in carrying out work quickly and efficiently in a fast-paced environment. Punctual, reliable, polite and friendly.

We can offer an exciting job in an international environment with a high tempo. The business language is English so a good level of spoken English is a requirement.

Working hours:

Shift work will be required, working 8 hours between the hours of 22.00 -- 16.00 with a 30 minute break. Weekend shifts are also a requirement.

Full time position: 37.5 hours per week

Requirements:

Read, write and communicate effectively in English

Computer literacy -- A web system is used for packing and production

Previous baking experience is an advantage

Quality control -- Ensure that all items are baked to the required standard and any deviations are handled accordingly. This can include taking decisions to remove products from the delivery.

Communication -- Work closely with other departments and communicate important issues in a timely way.

IK-MAT -- Ensure that internal control routines are followed and documented in the appropriate format.

Cleaning -- Conduct cleaning tasks as required. This can include cleaning forms and trays and cleaning and tidying the work area ready for the next crew.

NIGHT TIME BAKER

The position as night time baker is responsible for the baking and packing for customer delivery and preparation and placing items on trays ready for the next day's baking. The product range is wide stretching from sandwich breads to brioche, cookies, quiche, scones, cinnamon buns, croissants, muffins and teacakes.

Night time bakers are the key to reaching customer delivery deadlines and to timely deliveries to the kitchen for sandwich making.

In our bakery you will work with well maintained state of the art bakery equipment. The production planning software is developed specifically for our firm to assist you to be able to manage your time so that all items are baked and packed ready for the delivery deadline. You are also responsible for ensuring that the quality of the products sent to the customer meet our strict quality standards. Cleaning and tidying your work area at the end of the shift is also required to assure the work place is ready for the next phase.

Night time baker work hours: 23.00 - 07.00, the position is full time working 5 days a week

Responsibilities

Baking, packing and delivery organization -- Bake and pack items and organize orders ready for delivery.

Preparing items for baking and proving -- Place items on trays following the correct procedures and check for accuracy before being placed in the proving rooms.

Frozen delivery packing -- Some customers receive frozen products, night time bakers are responsible for baking, freezing and packing these items in boxes for delivery once per week.

Quality control -- Ensure that all items are baked to the required standard and any deviations are handled accordingly. This can include taking decisions to remove products from the delivery.

Communication -- Work closely with other departments and communicate important issues in a timely way.

IK-MAT -- Ensure that internal control routines are followed and documented in the appropriate format.

Cleaning -- Conduct cleaning tasks as required. This can include cleaning forms and trays and cleaning and tidying the work area ready for the next crew.

Requirements:

Read, write and communicate effectively in English

Computer literacy -- A web system is used for packing and production

Previous baking experience is an advantage

Salary:

Baker: NOK 30 000,- a month gross (increases by 5% after initial period)

Night-time Baker: 33 000,- a month gross (increases by 5% after initial period)

The employer will assist in finding housing.

If you think that this could be an interesting opportunity for you, we encourage you to apply.

Please send your application with CV and cover letter to:

post@kaffebakeriet.no and CC to: eures@regione.toscana.it