## SAINT-JEAN

Introducing **SAINT-JEAN Deli**, a recent addition to the thriving SAINT-JEAN family in Amsterdam. This newly established shop combines a Plant-based Savoury Goods Eatery with a Natural Wine Shop.

Known for pioneering 100% plant-based pastries, distinctive specialty coffees, and a warm and inviting customer approach, SAINT-JEAN has evolved into a community hub for both locals and tourists alike.

Our dedication and immense pride in serving the finest coffee and baked goods in Amsterdam remain unwavering. Our Artisan Bakers and Baristas are the core of our business, and we are continually striving to improve upon what we do.

**SAINT-JEAN Deli** stands as a natural progression of our plant-based culinary journey, presenting an assortment of delectable savoury goods ranging from breakfast to on-the-go lunches. Complementing these delights is a thoughtfully curated assortment of natural wines, home goods, and branded merchandise.

As part of the Opening team of **SAINT-JEAN Deli**, we are looking for a skilled and enthusiastic **Baker**, **part-time/full time or freelance**, to join the production of our savoury baked goods.

## Candidate must be:

- Experienced in production of savoury baked goods (Croissant, brioche, focaccia dough ...)
- Knowledge of sourdough and bread making is a plus
- Experienced with plant-based products is not mandatory
- Quality driven, with meticulous attention to detail
- Innovative, creative and determined to be the best
- Genuinely interested in our products and passionate about food
- Organised, a good communicator, and able to manage own workload efficiently, wellpresented and happy to work in a semi-open kitchen
- Adaptable and a good team player
- Available to work 24-38 hours per week flexible to work weekends
- Available to start ASAP

## Responsibilities:

- Work with the Deli Chef and the bakery team to continually improve the Deli baked goods
  offering
- Ensure efficient production of baked goods and other doughs for deli dishes
- Preparing, making and baking products to the highest level of quality and consistency
- Coming up with new ideas and flavour combinations recipe writing and tweaking in collaboration with the bakery team and Deli Chef
- Ensuring cleanliness standards are upheld at all time
- Ensuring compliance with food and health and safety regulations

## Benefits:

- Competitive salary based on Bakery Collective Labour Agreement and experience
- Extra hourly payment when working at certain hours on weekends
- Daytime shifts min. 2 consecutive days off
- Free staff baked goods and Coffee
- Staff and Friends & Family discounts
- Holiday allowance and 25 days holiday entitlement (based on full time)

This is a great position with the opportunity for a **part-time/full time employment or freelance** assignment available to the right candidate.

Please e-mail work@saintjean.nl to apply