



## **Baker**

At the Flour Pot Bakery, we are committed to delivering exceptional baked goods to Brighton, Hove, Worthing and the surrounding areas in Sussex. We are seeking a skilled and passionate Baker to join our dynamic team. As a Baker at Flour Pot Bakery, you will play a crucial role in crafting high-quality and delicious bread based goods that delight our customers.

We are always looking for friendly, enthusiastic, and approachable individuals to join our fantastic team! People who can build rapport with ease and continue to give our customers confidence in the fact that every element of their experience at the Flour Pot is being delivered by people that care.

### **Key Responsibilities and Tasks**

#### **Production of Baked Goods:**

- Prepare and bake a variety of artisanal breads according to established recipes and standards
- Monitor and manage baking times, temperatures, and ingredient quantities to ensure consistent quality
- Measure and mix ingredients to create doughs
- Follow precise recipes and instructions to achieve the desired taste, texture, and appearance of products
- Conduct regular quality checks on raw materials and finished products to maintain high standards of excellence
- Address any issues related to product quality and take corrective actions as necessary
- Adhere to strict hygiene and sanitation standards to ensure a clean and safe working environment
- Maintain cleanliness of equipment, utensils, and workspaces throughout the baking process
- Work collaboratively with other bakers, kitchen and bakery staff, and management to achieve production goals and uphold quality standards
- Communicate effectively to ensure a smooth workflow and timely completion of tasks
- Contribute creative ideas and suggestions for new products and improvements to existing recipes
- Stay updated on industry trends and incorporate innovative techniques into the bakery's offerings

#### **Knowledge, Skills and Abilities required:**

- Knowledge of kitchen operations, equipment and the requirements of the role
- A willingness to learn and develop
- To display consistently high standards
- To be a positive and effective communicator within the bakery team
- To have a flexible attitude towards working hours and willing to assist in all areas of the operation



### **Personal Qualities and qualifications**

- Proven experience as a Baker in a bakery setting
- Formal culinary or baking training is a plus
- Knowledge of baking techniques, ingredient functionality, and food safety practices
- Strong attention to detail and precision in measuring and mixing ingredients
- Ability to work in a fast-paced environment and meet production deadlines
- Excellent teamwork and communication skills
- Flexibility to work early mornings, evenings, weekends, and holidays as needed