



## ROLE: Cake Decorator

Love food? Love cake?

We are an exciting scaling London based premium food brand focused on gifting and occasions. We are looking for a cake decorator who loves working in a fast paced environment and who would like the opportunity to further develop their decorating skills.

Ideally candidates will have already gained some professional cake or biscuit decorating experience in a high volume commercial bakery environment.

### Role Responsibilities:

- Decorate all types of cakes and cookies to a high standard and have some experience and ability of working with different kinds of frosting, chocolate, drips etc
- You will be working with a variety of buttercreams and ganaches, as well as a variety of decorations including drips, macarons, chocolate and fresh flowers
- Some experience of writing in icing
- Be able to work quickly whilst maintaining a high level of quality and finish
- Be part of daily production and keeping to company production levels
- Be a willing team player able to work co-operatively with colleagues across the Production teams
- Make sure all cleaning and food safety standards are met, taking pride in your work environment.

You must be able to work weekends and on an alternating shift pattern (5 days out of 7)

The skills you'll need for this role are:

- At least six months cake decorating experience in a bakery production environment working with fresh cream or buttercream
- To be able to write in icing
- Ability to work to a high standard under pressure
- You must be able to commute to our bakery in Brentford
- You must have documentation to prove your right to live and work in the UK
- Spoken and written English is essential

We are looking for people who are artistic, fun, committed to their own work and that of the team. In return we offer:

- Rates starting at £10 to £11 per hour
- 40% Staff discount
- Free birthday Cake
- We are willing to invest time in your training and development