



Job role | Head Baker | High-skill level

Cutter and Squidge is an exciting and rapidly growing London based, family run innovative baked goods company. We are known for creating unique handcrafted products which you will not be able to find anywhere else. Our passion is to experiment with flavours so that we can offer our take on old favourites alongside cutting edge tastes. Our philosophy is to delivering flavour using only the finest natural ingredients - we refuse to use artificial colourings, flavourings, and preservatives.

We are looking for a qualified Head Baker to join our amazing team.

Head Baker Responsibilities include:

- Managing and supervising the team of bakers, assist in the training of new members.
- Maintain high standards of quality, monitoring the team production.
- Communicating with other members of the foodservice team to ensure that orders are delivered on time and that production runs smoothly
- Maintaining clean work areas and equipment to prevent contamination and spoilage of food products
- Testing recipes outcome to monitor taste, texture and identify and report operational and maintenance problems to prevent production delays.
- Adhere and monitor the team on health and safety
- Manufacture goods and bakes to company standards
- Making sure the traceability and production paperwork is completed by the team on a daily basis.
- Making sure staff are trained prior to use of any machinery.
- Able to achieve production target or budget allocated to complete the production plan.
- Responsible for H&S and Food safety of the area.
- Good team player Prepare and bake a variety of bakery items, including bread, pastries, cakes, and cookies
- Follow recipes and ensure consistency in product quality and taste
- Monitor baking process to ensure products are baked to perfection
- Decorate and present baked goods in an appealing manner
- Adhere to food safety and sanitation guidelines

Applicants must have minimum 2 years' experience in all aspects of commercial baking, be able to work from scratch recipes, work as part of a team and take instruction from other team members. We would also like candidates to have some level and experience of cake decorating skills. Various shift patterns available, which will be discussed at interview stages.

Candidates must show:

- Attention to detail, especially when performing quality inspections on ingredients and products
- Basic Math skills
- Ability to maintain our high-quality standards
- Strong communication, time management, and planning skills.
- Awareness of and willingness to follow strict Health and Safety rules
- Ability to work unsupervised
- Willingness to work independently or with other team members to solve problems, fulfil orders, and create amazing baked goods.
- Flexibility to work around production demands, including early morning, night, weekend, and holiday availability.

- Ability to work in a hot, hectic environment; stand, walk, bend, use hands and appliances; and lift heavy items for extended periods.
- You must have good spoken English and must have the right to work in the UK with the ability to commute to Brentford TW8.

Job Types: Full-time, Permanent

Pay and benefits:

- £32,000
- Staff discount on products
- Training and skills development
- 28 days paid leave including public holidays