

Baker Job Description

The information given on this job description is intended to provide an understanding and appreciation of the workload of this particular job and its purpose within the organisation. The job description outlines main duties and responsibilities under broad headings only, as it is not possible to specify every item in detail. We are looking for someone to work a minimum of 24 hours per week on either bread baking, cake making or a combination of both! Experience is definitely preferred, but not essential.

Job purpose

To plan and bake bread and/or vegan cakes along with other bakery products for a range of wholesale and subscription orders and market stalls, and to assist with the development of new products.

Baker duties and responsibilities

The baker must plan each day according to the specific orders that need fulfilling. This will involve arranging for preferments to be made before the shift and producing production sheets for the next shift, where applicable.

The main duties of a bread baking role include, but are not limited to:

- Preparing bread and patisserie according to LBC formula and methodology.
- Checking production schedule to determine type and quantity of goods to bake.
- Measuring ingredients using digital scales.
- Cutting dough with bench scraper.
- Moulding dough into shapes consistent with LBC house style.
- Setting dough to proof in baskets, linen, tins, trays as appropriate.
- Retarding dough for use in future shifts.
- Proofing dough at ambient temperature, in retarder or in proofing room, as appropriate.
- Adjusting oven temperature and application of steam to suit type of product being baked.
- Loading dough into oven, managing length and heat of bake appropriate to the product.
- Removing baked goods to cooling crates.
- Keeping bakery clean as you work.
- Refreshing sourdough culture, retarding culture as necessary.
- Cleaning bakery according to close down sheet.
- Produce formula sheets and baking schedule to satisfy all current orders. Ensure baking schedule covers the full duration of production from the preferment stage through to delivery.
- Maintain correct inventory (ambient, chilled, frozen, consumables, equipment) recommend replenishment orders and properly store, date and rotate inventory items.
- Organise ingredient storage and all supplies and equipment.

- Actively seek to consolidate and expand knowledge of bread and baking and to bring new techniques and innovations into the bakehouse for exploration by the baking team.
- Communicating with other Bakers to ensure an efficient and successful shift.
- Take fair share of baker administrative tasks.
- Be prepared to work towards membership of the Co-op.

Evening/night work and weekend work will form most of a bread baking role. Our shifts are allocated on a rota basis and run roughly between 12noon - 8pm, 5pm - 1am, 6pm - 3am or 8pm – 3am.

The main duties of a vegan cake making role include, but are not limited to:

- Preparing cakes according to TOC formula and methodology.
- Preparing ingredients: weighing, juicing, zesting etc.
- Mixing: cakes, loaves, tiffin, flapjack, cookies
- Baking: cakes, loaves, tiffin, flapjack, cookies
- Slicing flapjack and tiffin
- Topping tiffin
- Icing cakes and loaves
- Wrapping, boxing and packaging
- Cleaning
- Packing delivery crates
- Stock management
- Punctuality
- Work rate and stamina
- Attention to detail / focus / thoroughness
- Take fair share of baker administrative tasks.
- Be prepared to work towards membership of the Co-op.

That Old Chestnut shifts are mostly daytime shifts running from 9.15am-5.15pm or 11am-7pm.