

Leeds Bread Co-op

Person specification: Baker

Skills

Essential / Desirable

Good communication and listening skills	E
Ability to work independently and as part of a small team	E
Follow set procedures and formulas	E
Ability to manage time and workload effectively, prioritise tasks, and multi-task	E
Good numeracy skills	E
Good literacy skills	E
Ability to work under pressure and to meet deadlines	E
Patisserie skills	D
Ability to work in a non-hierarchical team	D
Scale and shape doughs and have some oven skills	D
Cake decorating skills	D

Knowledge

Clean and tidy with knowledge of food safety and hygiene	E
Good knowledge and understanding of bread and/or vegan baking	E
Good knowledge and understanding of patisserie products	D
Understanding of and support for the co-operative values	D
Knowledge of fermentation techniques including sourdough fermentation	D

Experience

Basic admin such as keeping accurate records, answering emails and filing	E
Experience of weighing doughs/mixtures	E
Experience of cutting and shaping loaves	D
Experience of working in catering	D

Experience of working in a commercial bakery	D
Experience of oven work	D

Personal qualities

Ability to work flexibly and at short notice	E
Observant and diligent; have good attention to detail and able to meet agreed standards	E
Open and conscientious attitude to work	E
Creative and passionate about producing great food and learning more about baking	E
Willingness and ability to take part in making decisions with co-workers	E
Friendly and helpful attitude towards others (customers and co-workers)	E
Self-motivation and initiative	E
Willingness to work towards membership of the Co-op	E

Qualifications

Full driving licence	D
Baking qualification	D