

Leeds Bread Co-op

Person specification: Co-op Member - Baking Team

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 and literacy skills	E
Ability to work under pressure and to meet deadlines	E
Ability to work in a non-hierarchical team	E
Professional baking skills: bread and viennoiserie	D

Knowledge

Clean and tidy with knowledge of food safety and hygiene	E
Knowledge/understanding of bread and viennoiserie, including sourdough fermentation	D
Understanding of and support for the co-operative values	D

Experience

Basic admin such as keeping accurate records, answering emails and filing	E
Making bread by hand: weighing, scaling, shaping, baking	E
Working in a commercial bakery or catering setting	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

Desire to work towards membership of the Co-op E

Qualifications

Baking qualification D