

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
Strong numeracy skills	E
Good 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 essential.	E – some

Knowledge

Clean and tidy with knowledge of food safety and hygiene	E
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Knowledge/understanding of bread and viennoiserie, including sourdough fermentation E

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 or pastries by hand: weighing, scaling, shaping, baking E

Working in a commercial bakery or catering setting E

Personal qualities

Ability to work in a physically demanding role i.e. with significant lifting, and high pace E

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