
Co-op Member: Baking Team

Application Form



The form should be completed in black ink or type. **Please complete all sections of the application form.** If you have any questions about the application form or would like it in another format, please contact us at personnel@leedsbread.coop or on 0113 2625155.

Please return the application form to personnel@leedsbread.coop with the subject title "Co-op Member: Baking Team Application" or post to Leeds Bread Co-op, Unit 11 Penraevon Trading Estate, Penraevon Avenue, Leeds, LS7 2AW.

Your privacy is important to us. At Leeds Bread Co-op we have a few fundamental principles: We don't ask you for personal information unless we truly need it. We don't share your personal data with anyone except to comply with the law or protect our rights.

We don't store personal information on our servers unless required for the ongoing duration of the recruitment. If you are unsuccessful in your application, we will hold your information for up to two months before we dispose of your information.

Personal Details

Title:

Preferred Pronouns:

Name:

Address:

Postcode:

Email Address:

Telephone Number:

National Insurance Number:

Current Employment

Title of Present/Most Recent Post:

Employer:

Start Date:

End Date (if applicable):

Work Address:

Postcode:

Telephone number:

Email:

Brief Description of Duties:

Reason for Leaving:

Previous Employment/Work Experience

Name & Address of Organisation:

Job Title and Overview of Work/Responsibilities:

-

Full time or Part Time:

Duration From:

To:

Reason for Leaving:

Name & Address of Organisation:

Job Title and Overview of Work/Responsibilities:

-

Full time or Part Time:

Duration From:

To:

Reason for Leaving:

Name & Address of Organisation:

Job Title and Overview of Work/Responsibilities:

-

Full time or Part Time:

Duration From:

To:

Reason for Leaving:

Repeat as needed for further work experience

Education, Qualifications & Training

Qualification/Training Attended:

Education Establishment:

Date Awarded (month/year):

Grade:

Qualification/Training Attended:

Education Establishment:

Date Awarded (month/year):

Grade:

Qualification/Training Attended:

Education Establishment:

Date Awarded (month/year):

Grade:

Personal Statement

We are looking for individuals with good experience and knowledge of baking, who are driven and enthusiastic. The baking role is very fast paced and physically demanding, with a 3 person team generally producing around 500-1000 units of bread and sweet products in one evening. The baking role requires strong numeracy and spreadsheet skills. We are looking for an individual who is keen to be an active participator in our worker's co-op and who is driven and enthusiastic to be a Co-op Member which involves working towards becoming a co-director of the business.

Please use the space below to detail the following:

- Your baking experience, knowledge of bread and patisserie production from commercial settings and relevant skills you would bring to the Baking team
 - If you do not have commercial experience, please detail your home baking experience/knowledge and other relevant commercial experience e.g. catering
- Your previous experience working in physically demanding settings
- Any supporting information regarding numeracy and literacy skills
- How you meet the Person Specification (*see job advert*)
- Your relevant skills, qualities, knowledge and/or experience that would make you a great Member of our worker's co-operative

We encourage multi-skilled working at Leeds Bread Co-op, and are looking for individuals who may be interested in working a secondary team as well – we have opportunities for the right candidate within the following teams:

- Markets & Bakery Shop (*mostly weekend working*)
- Deliveries (*very early morning working*)
- HR
- Site, Maintenance & Cleaning

Please use this space to details any interest you have in any of these other teams, as well as relevant skills and experience you may have relating to this.

Availability and/or Flexibility of Working

Please detail if you have a preferred number of working hours per week (minimum available - 32 hours per week, maximum available 35 hours per week):

Baking shifts are scheduled between Monday – Saturday, and may be daytime shifts or evening shifts. These are shared out on a rota between the Baking team members and scheduled at least 1 month ahead of time.

Please detail your availability for shifts (or if anything may impact your availability):

References

Please provide the contact details of two referees, one of whom should be your current or most recent employer or line manager. If you have no, or limited previous employment, please provide referees from your school, college or training scheme or from any voluntary/temporary work.

TITLE:	ADDRESS:
NAME:	
POSITION:	
TEL NO:	
EMAIL:	POSTCODE:
RELATIONSHIP TO REFEREE:	
TITLE:	ADDRESS:
NAME:	
POSITION:	

TEL NO:	
EMAIL:	POSTCODE:
RELATIONSHIP TO REFEREE:	

Declaration

I confirm that I am eligible to work in the U.K. and that the information provided above is correct and understand that any false statement could result in my application or appointment being terminated.

Signature of Applicant:

Date:

How did you hear about this vacancy?