828 3433 Dough mixer (f/m/d) or dough maker (f/m/d) Your ingredients:  
  
- YOU have completed training as a baker (f/m/d) or master baker (f/m/d)  
- YOU have already gained experience in dough production  
- YOU have very good knowledge of raw materials and the influence of environmental factors in the production of dough  
- YOU have knowledge of the regulations in food hygiene (HACCP)  
- As a night owl and early bird, YOU are open to shift work, including weekends and public holidays  
  
Your daily bread:  
  
- YOU mix a wide variety of dough for our breads and rolls according to good craftsmanship tradition in connection with modern technology  
- YOU prepare starters and sourdoughs according to given recipes  
- YOU monitor the dough formation and fermentation processes  
- YOU have your hands on the dough and therefore decisive for the quality  
- YOU pay attention to a hygienic working environment master baker None 2023-03-07 15:52:14.439000