



Vacancies > Artisanal baker

Company
Kaffebakeriet

 Hospitality

 Oslo, Norway

 English

Description

We are looking for someone who enjoys working with food and people. Reporting to the bakery manager, your role will be to produce high quality bread and pastry products in accordance with our own recipes. All our products are made from scratch so a good working knowledge of dough and pastry is a prerequisite. Qualifications in baking is an advantage but those with professional baking experience will also be considered.

In our bakery you will work with well maintained state of the art bakery equipment. You are responsible for ensuring that the quality of the products sent to the customer meet our strict quality standards. Cleaning and tidying your work area at the end of the shift is also required to assure the workplace is ready for the next phase.

Current product range includes - Bread, brioche, croissants, biscuits, pastry, scones and cinnamon buns.

We require people with excellent organisational skills. Ability to work to the highest of standards and with a true passion and enthusiasm for food. Competent in carrying out work quickly and efficiently in a fast-paced environment. Punctual, reliable, polite and friendly.

We can offer an exciting job in an international environment with a high tempo. The business language is English so a good level of spoken English is a requirement.

Requirements

- Read, write and communicate effectively in English
- Computer literacy – A web system is used for packing and production
- Previous baking experience is an advantage
- Quality control -- Ensure that all items are baked to the required standard and any deviations are handled accordingly. This can include taking decisions to remove products from the delivery.
- Communication -- Work closely with other departments and communicate important issues in a timely way.
- IK-MAT -- Ensure that internal control routines are followed and documented in the appropriate format.
- Cleaning -- Conduct cleaning tasks as required. This can include cleaning forms and trays and cleaning and tidying the work area ready for the next crew.

Working hours

Shift work will be required, working 8 hours between the hours of 22.00 – 16.00 with a 30 minute break. Weekend shifts are also a requirement.

Full time position: 37.5 hours per week

Apply

If you think that this could be an interesting opportunity for you, we encourage you to apply.

Please send your application with CV and cover letter to: post@kaffebakeriet.no

Kaffebakeriet

Boulangerie • Chocolaterie • Pâtisserie

kaffebakeriet.no

Each day Kaffebakeriet delivers delicious baked goods to Kaffebrenneriet's coffee shops in Oslo and the surrounding area. The bakery is located in Bislett in the heart of Oslo in a modern facility with state of the art equipment. Chef patissier Patrick Dufaud and his team handcraft French-inspired pastries, sandwiches, cakes and fantastic confectionery and chocolate. Patrick started Kaffebakeriet in 2000, and today employs many creative coworkers from various countries. The bakery is constantly evolving and will continue to tempt its customers with delicious food that pleases both the eye and palate.

Other vacancies from the company

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