

BAKER TEAM MEMBER JOB DESCRIPTION

JOB SUMMARY

To work closely with a team of bakers producing high quality long fermentation sourdough breads, a range of sweet and savoury pastries and counter/takeaway items.

DUTIES AND RESPONSIBILITIES

- Weighing out ingredients for all recipes, including dough and pastries.
- Mixing doughs, using natural starters and long fermentation methods.
- Scaling and shaping of doughs.
- Caring for starters and being aware of the nutritional and flavour benefits this process brings.
- Working with deck oven and programming.
- Pastry work including lamination.
- Preparation of counter items such as cakes, pizza, tarts, vegetable preparation.
- Help manage stock levels and compile ordering lists when getting low.
- Deal with customer enquiries and orders. Record and report as appropriate.
- Help manage customer orders and think ahead to production requirements.
- Maintain efficiency during periods of high demand.
- Prioritise and manage daily work load using own initiative.
- Shop counter support when required.
- Maintain high standards of customer service with positive attitude.
- Hold friendly informative discussion with customers regarding the benefits of long fermentation and the full Bakehouse range of goods, all of which are made from scratch from ingredients that are consciously sourced.
- Be familiar and promote the ethos of The Forest Bakehouse and share the passion of good food.
- Be familiar with current food trends and healthy eating. Work with the whole staff team to identify and address own training needs in order to acquire and maintain a set of skills appropriate to job requirements.
- Be flexible and willing to learn new skills in order to work in other areas of bakery.
- Be fully aware of The Forest Bakehouse health and safety policies and procedures. Contribute to company risk assessment if feel improvements can be bettered.
- Maintain high standards of quality assurance, hygiene and health and safety and ensure compliance with relevant legislation at all times.
- Look after equipment and keep areas well organised and cleaned to highest standard.
- Promote the business where appropriate.
- Contribute to generating new business, including social media.

- Show initiative and contribute to the development of new products.
- The Forest Bakehouse is a developing business and further responsibilities and opportunities may emerge.

HOURS OF WORK

The hours shall range within 6.30am - 3pm Tuesday to Saturday.

Pay dependent on experience. We are a Real Living Wage Employer

As our bakery experiences periods of high demand, you will be required to work during festival periods, school holidays and half terms, on a rota basis.

EXPERIENCE, SKILLS & QUALIFICATIONS

Essential requirements:

- Ability to work as part of a team, with a positive attitude and a desire to learn.
- Full UK Drivers Licence

Desirable requirements:

- Previous experience in an artisan bakery or within a kitchen restaurant producing high quality breads and pastries.
- Catering & Hospitality qualifications
- Basic Food Hygiene Certificate

Training will be provided for all aspects of the job.

The closing date for this role is 16th January 2026 and we will be holding interviews on Tuesday 20th January 2026

To apply, please complete send in an up to date CV along with a covering letter explaining why you would like to work with us at the Forest Bakehouse.

Our Email address is info@forestbakehouse.co.uk.

Please feel free to phone the bakery and speak to Chris for any further information.