



Job Description: Co-op Member - Baker

Role outline:

A large part of your role will be responsibility for producing a range of bread products for the Loaf bakery shop on site in Stirchley, as well as limited production of cakes and pastries including laminated doughs. The role is high-paced and physically demanding. Working with the rest of the team, you will produce consistently high quality products using mainly long-fermentation and sourdough methods, and contribute to the evolution of this established community bakery. In addition you will spend some time in the shop selling the bread, contributing to other shop duties, and helping prepare lunches for the shop.

You will contribute to the cookery school by preparing for courses and assisting our tutors in preparing, hosting and cleaning. You may also get involved in similar aspects of our pop-up meals.

As a workers' co-operative, all team members at Loaf are encouraged to have input into the running of the company, therefore you will be expected to be an integral part of the small team at Loaf, and embody the values of Loaf in the way you apply yourself to the job. After a successful six month probationary period, you will be asked to become a full member of the cooperative.

Essential skills & experience:

Experience in a commercial food environment.
Experience in delivering excellent customer service.
Proven passion and enthusiasm for, and knowledge of, good food.
Experience baking real bread, particularly sourdough and long-fermentation techniques.
Highly organised with good time keeping skills.
Self-motivated and able to take the initiative.
Demonstrate an understanding of Loaf's values.

Desirable:

Food hygiene qualification - Level 2 or above.
Experience in a commercial baking environment.
Chef or other catering experience.



Loaf Social Enterprise
1421 Pershore Road
Birmingham
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Main Duties and Responsibilities:

- General bread production responsibilities: mixing, bench, and oven work.
- Laminating and shaping croissants and other viennoiserie,
- Co-management of the bread production schedule.
- Co-management of the bakery space – including COSHH and HACCP compliance.
- Stock co-management and ordering.
- Product development.
- Preparation of lunches for the bakery shop.
- Selling of the bread in the bakery shop/at markets, and related shop duties.
- Maintaining a clean and tidy bakery.
- Assisting in the cookery school.
- Assisting with pop-up meals.
- Mentoring and some training of other bakery and shop staff as applicable.
- Contribution to team meetings and company development.
- Any other duties as required to promote and assist in the smooth running of Loaf.

Hours and Pay:

The role will be salaried at £18,525/annum based on a 37.5 hour week, This is our flat rate of pay, though this is reviewed annually in line with the Real Living Wage.

Standard weekday shifts are normally 5am-2pm or 9am-5pm. Friday shifts are either 5am-2pm or 3pm-12pm and Saturdays are 5am-1pm. Co-op meetings are Tuesday morning and attendance is encouraged and paid. Rotas are prepared in advance and according to availability as far as possible.

Annual leave allowance is 30 days per year (inclusive of bank holidays). A fortnight of this allowance must be taken during seasonal shutdown which occurs around Christmas and New Year.

Loaf Social Enterprise Ltd, 2021