

## Head Baker Job Role

Hot Numbers Coffee Ltd is a vibrant and independent coffee roasting business serving fresh and exciting food at our three cafés in Cambridgeshire. Our large commercial bakery, specialising in slow fermentation breads and sourdough, is based at The Roastery Café in Shepreth. Our bakery has state of the art equipment and a large open space to work in. Our passionate bakery team produces a wide range of artisanal breads, cakes and pastries, always to the highest standard, for our three cafés in Cambridge and our range of wholesale customers.

We are looking for an experienced, creative and efficient Baker to manage our lively bakery. The ideal candidate would have previous experience of managing a busy bakery and be able to lead and motivate a small team to consistently deliver the best products possible.

If you are confident in developing new recipes and products in response to popular trends, you thrive when managing a team and you want to be part of a quickly growing bakery, then we want to hear from you.

### **Responsibilities:**

Reporting to the Executive Chef and working in partnership with the bakery and kitchen teams, responsibilities will include:

- Overseeing the production of our range of bread, cakes and pastries to a high standard, including hands-on preparation on a daily basis.
- A creative approach to designing new, exciting products to add to our displays as well as specials and seasonal bakes.
- Managing the daily operation of our pizza section including dough production and ingredient prep for toppings.
- Preparing weekly work schedules for staff and finding suitable replacements in cases of staff absence.
- Recruiting, training, and supervising bakery staff.
- Ordering of ingredients and stock control.
- Overseeing the maintenance of equipment.
- Liaising with our 3 café head chefs, our 3 café managers and our wholesale customers to ensure demand is met and wastage is minimised.
- Maintaining a high level of food safety and cleanliness throughout the bakery.
- Ensuring that that bakery is running within budget.
- Resolving customer queries and complaints.

### **Requirements:**

- Have experience across a wide range of baked goods from bread to cakes / viennoiserie / biscuits etc.
- Proven management experience in a bakery or kitchen setting.
- Have excellent organisational and time management skills.
- Ability to promote a positive and professional working atmosphere and encourage the team to exceed customer expectations.

### **Work Benefits:**

- Opportunity for creative input and product development
- Free lunch and hot drinks on shift
- Discounted food and retail products for staff at all three cafés
- Safe onsite cycle parking and cycle path to Cambridge

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- Free car parking
- Friendly and vibrant team

### **Hours of work:**

Availability to work early mornings and weekends is a must. Our bakery shifts start at 5.30am and 8am and staff are rotated accordingly. We also run pizza nights on Fridays and Saturdays with later starts as well as closes. Our standard contracts are 40 hr/week, to be negotiated with the successful applicant. We operate as a business seven days a week.