



Job Vacancy: Full-time Baker

Full training will be given on the job, but we are looking for someone with at least 1 year+ experience working in a scratch bakery, and an in-depth experience of sourdough, and working with the levain.

We believe in producing high quality, delicious bread, pastries and cakes, using the best ingredients we can source. An understanding and passion for good food, small-scale production and organic agriculture is a must.

The job will include making the full range of breads, from weighing out ingredients, to hand-shaping every loaf. Other duties will include kitchen prep tasks, making cakes and pastries, baking, and all the daily cleaning tasks including maintaining our high food safety standards at all times. Pushing for better, we are looking for someone who can learn what we do and strive to improve on it daily.

The role will include a level of responsibility, the ability to work alone, & early starts (2am or 4am), this is why previous proven experience in the baking industry is required.

The successful candidate will be knowledgeable about all types of bread, pastry and cake production. They will have a complete understanding of our range, the look and taste of every product, and understand what we are trying to achieve daily. They will be motivated, highly organised, and work to a very high standard. Working as a part of a small team, they will also be required to support, develop and direct other team members, and take direction from them.

Great communication skills are required.

Impeccable timing, attention to detail, and the ability to be self-critical are all required characteristics for the role.

Full-time. 32-40 hours/week over 4/5 days (including Saturdays)

Application deadline: end February 2021

Start date: March 2021

Salary: Start rate £10/hr

Location: Lampeter Industrial Estate, SA48 8LT, www.watsonandpratts.co.uk

To apply, please fill in an application form (available at <https://www.watsonandpratts.co.uk/jobs/>) and send this, along with a covering letter to Lucy@watsonandpratts.co.uk. Applications via facebook will not be considered. As part of the recruitment process there will be telephone and in-person interviews, multiple trial shifts, and you will be expected to bake samples of bread and pastries.