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**Role** BAKER

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**Location** THE DANISH BAKERY,  
RIVERBRIDGE BUSINESS PARK,  
RIVERBRIDGE ROAD,  
CARDIFF,  
CF23 9FP

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**About Us** Brød, the award-winning Danish bakery based in Cardiff has an opportunity for an experienced baker to join the team. The post holder will be responsible for the production of our breads and pastries, while seeking to build our reputation for high quality Scandinavian artisan products. The Baker will also contribute to developing new product ranges, monitoring quality control at every stage and ensuring that all relevant Health & Safety and Food Safety Standards are being met and complied with at all times.

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**JOB DESCRIPTION**

April 2024

## The Bakery

The bakery operates from a brand new unit based on Riverbridge Business Park, off Newport Road, in Cardiff. The unit opened in October 2022, when all our baking transferred from our original home in Pontcanna. From there we produce all the fresh goods to supply our three shops and take away Hatch at the new Bakery. The bakery generally operates between 0100 and 1300 with the retail/coffee shops open between 0900 and 1600 (Tuesday to Saturday and 0930 - 1500 on Sunday) and the Hatch between 0800 and 1400 (Tuesday to Saturday and 0800 to 1200 on Sunday).

The Bakery has had its fair share of awards since opening in 2015. It was the winner in the New Business category of the Cardiff Life Awards in 2016, and winner of Café/Coffee Shop in the 2017 awards. It also won in the Innovation category at Britains Best Loaf in 2019, and highly commended in the Plain Sourdough category in 2022.

More recently, we received three awards at the 2022 Bread Awards UK the company and came back with THREE awards: GOLD for our Kongebrød, in the authentic sourdough with inclusions; SILVER for the White Sourdough, in the authentic white sourdough category; BRONZE for the Chocolate and the Whole Orange Sourdough, in the speciality sweet category. Our team have also had received their own acclaim with two of our bakers both picking up awards during their apprenticeships.

The ethos of the company is based around delivering a high quality, distinctive Scandinavian product range and associated retail experience, delivered with excellent customer service at all times. All our staff will be expected to work towards achieving these goals.



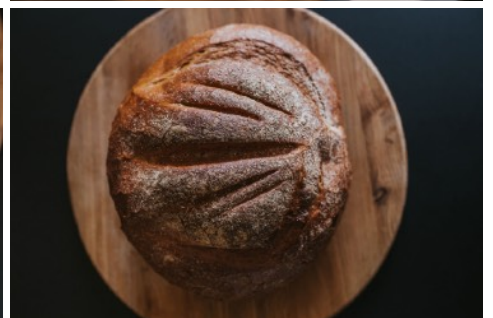


## The Role

Experience in artisan hand craft baking techniques and Scandinavian bread and pastry baking will be an essential requirement of the role. You will also need to possess a high degree of attention to detail, be an effective and efficient baker and be well organised. Further skills which will need to be demonstrated include:

- Be an experienced Baker who can mix, hand-mould and bake bread (minimum two years' experience in a similar role)
- Be knowledgeable about artisan techniques and methods
- Skilled in use of lamination techniques
- Experience of working with long fermentation
- Be passionate about great bread
- Be ready to take on a new challenge and at the heart of a growing, small business.
- Be creative in developing new products & menu
- Be able to work as an effective and supportive member of the team
- Possess a can-do attitude and a positive approach to work
- Physically fit, able to lift a minimum of 25kg and stand for long periods
- Maintain a clean and tidy bakehouse at all times
- Be punctual and reliable

Please also note that to be eligible for this opportunity you must be legally able to live and work in the United Kingdom.



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## The Package

Pay: £12 - £14 per hour  
Full time or part time (includes weekend work)  
2 consecutive days off every week  
Private health care cover\*  
Access to company bonus scheme\*  
Monthly fixed rota  
Hours (various between 0100 and 1400)  
Staff discounts of food and drinks  
Free onsite parking  
Opportunities for training and development  
You will be enrolled on the company's occupational pension scheme

\*on successful completion of probation period

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## How to apply

If you have relevant experience and would be interested in joining our team, then we would love to hear from you. If you are interested in being considered for this position, please Complete the online application form at;  
**[www.thedanishbakery.co.uk/baker](http://www.thedanishbakery.co.uk/baker)**  
We look forward to hearing from you.

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## Further informations

You can find more information about us on our website at [www.thedanishbakery.co.uk](http://www.thedanishbakery.co.uk) and on our social media channels



@thedanishbakery