

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

www.bakkerijlouf.nl
[instagram.com/bakkrtijlouf](https://www.instagram.com/bakkrtijlouf)

contact us at:
jobs@bakkerijlouf.nl

head of bread (full-time) Amsterdam | 5 days / week

We're looking for a passionate and experienced Head of Bread to lead, inspire, and innovate within our team. You'll oversee the baking of high-hydration sourdough, guide shifts, mentor junior bakers, and drive continuous improvement in techniques and workflows. If you thrive on creativity, consistency, and teamwork, this role places you at the center of a fast-growing bakery.

What we offer

- 25 holiday days per year (based on full-time).
- Competitive salary, depending on experience and expertise.
- Extra pay for premium hours: 150% pay on Kingsday, Christmas Day (1st & 2nd) and New Year's Day.
- All hours worked before 6:00 am are paid at 150% rate.
- Energetic, collaborative work environment with a supportive team culture.
- Creative freedom to experiment and improve.
- Regular team outings and social activities.
- Opportunities to grow within our hospitality group, extending beyond the bakery.
- Club discount within our hospitality group (e.g. Binnenvisser, Calisto and Wilhelmina).
- 50% staff discount on all bakery products & coffee.



→ DETAILS

Contract:
Full-time

Location:
Amsterdam

Start:
as soon as possible

Shift hours:
4:00 AM - 1:00 PM
4 days/week incl. 1 weekend day
1 day flexible

Salary:
€3.100 - €3.800
Based on experience and fit

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As our head of bread, you will embody the craftsmanship and values of louf, ensuring consistent excellence in our bread and fostering a collaborative and innovative environment.

Your mission

- Oversee the entire bread bakers team, ensuring a consistent standard in quality and output.
- Plan and coordinate production schedules, aligning with operational needs and staffing.
- Lead recipe innovation while maintaining the core identity of the products.
- Foster a positive, collaborative environment where team members can grow and thrive.
- Develop systems to improve workflow, efficiency, and training.
- Ensure compliance with food safety and hygiene standards.
- Act as a key contact point for management, bridging day-to-day operations with the long-term vision.

Qualities and skills required

- Extensive experience in sourdough baking and fermentation processes (+5 years).
- Proven leadership skills and ability to guide and motivate a team.
- A proactive mindset:
 - you spot opportunities for improvement and take initiative without waiting to be asked.
- Strong organizational and planning abilities.
- Fluent in English; Dutch or other languages are a plus.
- Passionate about artisanal baking and continuous learning.
- Interested in sustainable sourcing and high-quality ingredients.

What we value at louf

- **Can do:** Staying optimistic and practical, focusing on solutions rather than problems.
- **Follow through:** Reliable, detail-driven, and true to your word.
- **Aim high:** Always improving and evolving, learning as a team.
- **Actively involved:** Caring about our team, our guests, our products, and our neighborhood.
- **Appeal** (Feel Good Factor): Ability to create spaces and products people are drawn to, with warm energy and curation.

To apply:

Please send your CV to jobs@bakkerijlouf.nl and tell us why you're passionate about joining louf.

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Get to know more about us

Louf is a vibrant, innovative bakery in Amsterdam, dedicated to traditional artisanal sourdough bread. We embrace craftsmanship with a focus on high-hydration techniques. Our team is passionate, hardworking, and committed to producing exceptional bread every day. Trust and teamwork form the foundation of our success.

We like to be more than just a bakery, a place where people can connect over buttery croissants, great coffee, and good vibes. With four unique neighborhood locations, each louf has its own atmosphere. Whether you're easing into the day with coffee and a croissant, having lunch with friends on a sunny terrace, or grabbing a quick takeaway, we've got you covered.

With a culinary background (you may know us from Café Binnenvisser), we have our own take on baking. Our mission? To lift our customers' spirits through warm, welcoming spaces and good bread, supporting daily rituals.



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