

## **bakkerij loof**

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### **job details**

full time / part time / permanent job

we are looking for a bread baker for our sourdough bakery in Amsterdam. It concerns a full-time position (part-time is also possible). loof is a small bakery with a hard-working and, above all, very passionate team.

### **about us**

loof is a young vibrant place and fast growing bakery where we embrace the traditional artisanship that goes into sourdough bread. we use a variety of grains, seeds, and other flavour-determining ingredients hand-picked from family-run farms. all of our bread is hand shaped and known for its high hydration.

### **what can you expect**

a professional workplace with a small ambitious team. trust and teamwork are the keywords throughout our whole company. we prefer having a small but solid team with room for individual growth than a large team of individuals/part timers.

### **what we expect**

- full time 38 hours
- 4 days (05:00 – 13:00)
- 1 weekend day mandatory
- organised worker
- making / mixing dough (according to recipe)
- shaping (sourdough) dough experience
- baking bread (without supervision)
- quality control of bread
- packaging bread orders (wholesale)
- team player
- eye for detail
- precise worker

### **in return**

- competitive salary depending on level / experience
- high energy work environment
- growth possibilities as a baker
- great (supporting) team
- room for personal development and growth
- creative freedom