

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

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

contact us at:
jobs@bakkerijlouf.nl

Operations & Production Manager – bakkerij louf Amsterdam | full time

At louf, we believe bread, coffee, and viennoiserie are not just products – they are daily rituals that bring people together, lift spirits, and express quality and care. Every product should feel natural and effortless for the guest, but behind that stands a solid foundation of planning, teamwork, and innovation. As Operations & Production Manager, you ensure this foundation is strong and evolving, so our guests always experience the best of louf.

What we offer

- Opportunity to join and grow within a larger hospitality group, offering career paths beyond the bakery.
- 25 holiday days per year (based on full-time).
- Work from our newly opened office in the heart of Oud West, with the calm of 17th-century windmill De Otter just outside your window.
- Competitive salary, depending on experience and expertise.
- Club discount within our hospitality group (e.g. Binnenvisser, Calisto, Wilhelmina, Troppo Gio).
- 50% staff discount on all bakery products & coffee.
- Energetic, collaborative work environment with a supportive team culture.
- Creative freedom to experiment and improve.
- Flexible working hours (38 hours/week, 5 days).
- Regular team outings and social activities.



→ DETAILS

Contract:
Full-time

Location:
Amsterdam

Start:
November/December

Salary:
Based on experience and fit

To apply:
Please send your CV to guillaume@bakkerijlouf.nl and tell us why you're passionate about artisanal bread and joining louf.

How – How you make the difference

Product Quality & Innovation

Safeguard quality, work with bakers to refine recipes, capture feedback, and develop new products that reflect Louf's signature.

Production & Logistics

Build and maintain schedules that balance demand, capacity, and resources. Oversee accurate deliveries with minimal waste and maximum consistency.

Continuous Improvement

Spot bottlenecks, simplify workflows, and introduce structural improvements that make operations more efficient and resilient.

Equipment & Safety

Take full ownership of back-of-house tools and equipment, keeping them clean, safe, and dependable.

Team Leadership & Development

Lead by example. Provide clarity, coaching, and motivation to develop a skilled and independent team that takes pride in their craft.

What – What you deliver

- Consistent high-quality products, on time and in the right place.
- A production system that runs smoothly, even during peak periods.
- Ongoing improvements that raise efficiency, reduce waste, and strengthen the guest experience.
- A safe, reliable, and future-proof production environment.
- A motivated and capable team that grows with the company.

What we value at louf

- **Can do:** Staying optimistic and practical, focusing on solutions rather than problems.
- **Follow through:** We do what we say, with ownership and attention to detail.
- **Aim high:** We keep improving, learning, and setting bold goals as a team.
- **Actively involved:** We create spaces, products, and energy people are drawn to.
- **Appeal:** We engage with our team, our guests, and our communities.

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