



Established in 1945, Brownings The Bakers is one of the largest traditional craft bakeries in Scotland. Our specialties include morning rolls, potato scones, oven scones, buttermilk soda scones and a range of savouries including our most famous product, The Kilmarnock Pie.

We are looking for experience bakers to help us as we continue to grow our business.

The right candidate will have the following skills and experience:

- Production of hot plate goods
- Oven and prover work as well as fermentation production
- Have a good general knowledge of bakery mixes including sponge, cake and scone
- Some confectionary products
- Ensure that all raw and finished goods adhere to quality and food safety standards

Qualifications and/or skills:

- Experience of working in a fast paced environment
- Good time management skills and attention to detail
- Ability to think on your feet
- Effective working within a team
- Excellent knowledge of the type and quality of ingredients
- Adhere to high standards of food safety, food hygiene and quality standards
- Keep work areas clean and tidy at all times; clean as you go

Salary will be discussed at interview.

To apply, please send your CV to hr@browningsbakers.com

Application deadline: 31/12/21

Job Type: Full time, permanent

Schedule: 8 hour shift