

Skilled Bakers

Brownings the Bakers are looking for skilled Bakers to join our bakery based in Kilmarnock. The ideal candidate should have a passion for baking and possess the necessary skills and knowledge to produce high-quality baked goods. The successful candidates will be responsible for preparing, baking, and decorating a variety of baked goods including bread rolls, hot plate and scones etc.

Hourly rate dependant on experience.

Career progression opportunities available.

Key Tasks and Responsibilities

- Prepare and measure ingredients to make dough and batter.
- Operate commercial baking equipment including mixers, ovens, and provers.
- Follow recipes and instructions to produce consistent quality products.
- Maintain a clean and organized work area, following safety and sanitation regulations.
- Have a good general knowledge of bakery mixes including sponge, cake and scone.
- Train and supervise junior staff members.

Skills and Experience

- Proven experience as a skilled baker, with at least 2-3 years of experience.
- Strong knowledge of baking techniques, ingredients, and equipment.
- Ability to read and follow recipes accurately and efficiently.
- Good communication and teamwork skills.
- Good time management and attention to detail skills.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously.
- Willingness to work early mornings, late evenings, and weekends if required. Must be flexible.

If you are passionate about baking and have the necessary skills and experience to produce high-quality baked goods, we encourage you to apply for this exciting opportunity.

Job Types: Full-time, Permanent

Salary: £10.92-£11.16 per hour

Benefits:

- Company pension
- Discounted or free food
- Employee discount
- Free parking



• Other

Schedule:

- Day shift
- Night shift
- Monday to Friday
- Weekend availability
- Other

Work Location: One location