

General Baker

Reports to: Bakery Manager / Operations Manager

To work as a member of the production team and provide consistently high quality products on time and to ensure a high level of customer satisfaction, both internal and external.

Key skills

- **Carry out production activities efficiently and to a consistently high quality standard.**
- **Measuring and mixing ingredients according to a recipe**
- **Be competent in bread moulding, shaping and cutting dough.**
- **Be competent in the use of all machinery and ovens**
- **Liaise with Team Leader to establish daily / weekly production plan and manage workload to achieve deadlines, a production board gives daily targets.**
- **Undertake training where necessary to enable manufacture of all products TLB produce.**
- **Keep work area clean and tidy at all times. CAYGO**
- **Maintain all required legal paperwork to company standards.**
- **Maintain a high standard of personal hygiene and adhere to the Company's Hygiene policy and procedures.**
- **Adhere to Health & Safety at Work regulations and to the Safe Systems of Work in your own department and Bakery as required.**
- **Wear appropriate Personal Protective Equipment.**
- **Carry out any other duties required.**
- **To be flexible with working hours and days to cover holidays and workloads**