

Bakery Assistant

Join the SALVO BAKEHOUSE team as a BAKERY ASSISTANT.

This is where you will grow, and where your dedication and enthusiasm will shine. You will work closely with our Pastry Chef and Shift Leads to craft our pastries and baked goods, from the first scoop of flour to finishing aesthetic touches.

Tasks include :

- Preparation of high volume pastries, sandwiches, cookies & croissants for the counter
- Scale out & measure ingredients
- Stock management
- Preparation of pastry creams, custards & ganaches
- Maintain a clean & organised working environment
- Manage inventory
- Work with SALVO recipes & methods

What we expect :

- 5 working days, 38-40 hours per week (usual shift hours 7:30-15:30 Wednesday to Sunday)
- Minimum two year of hands-on experience in a professional kitchen with high volumes and a master in multi tasking
- Someone who is eager to learn, has a strong work ethic, commitment to upholding high standards of quality & organisation, an eye for detail and who can work in a team in a fast-paced environment.

What you can expect :

At SALVO BAKEHOUSE, you will find a dynamic and professional work environment fueled by a team dedicated to showcase the best part of our skills and satisfy our customers' taste buds with an ever-expanding array of baked goods and drinks. It is a creative space where you can flourish, showcase your talents, and grow alongside an ambitious team.

Send your application to hello@salvobakehouse.com

Due to the high volume applications, we will reply only to the ones with the relevant skills and experience.

Front of House Team Lead

Join the SALVO BAKEHOUSE team as FRONT OF HOUSE TEAM LEAD.

This is where you'll shine, as the first point of contact for our valued customers. As the face of our establishment, you'll embody warmth, enthusiasm, and professionalism, ensuring every guest feels welcomed and valued from the moment they step through the door. Your role is pivotal in curating an exceptional experience for our patrons, reflecting our commitment to quality and service excellence. Flexibility, ability to multitask and work efficiently in a fast-paced environment is vital.

Tasks include :

- Attentive & personalised service
- Manage seating arrangement
- Assist in orders & ensure accurate communication with customers & kitchen team
- Provide recommendations & expertise
- Monitor & maintain cleanliness throughout the opening hours
- Preparation of pre-orders & gift card redeems
- Closing routine including cleaning and stock keeping

What we expect :

- 4 working days (36-38 hours a week) incl weekend shifts (usual shifts from 08:30 - 17:30)
- Minimum one year supervising/ shift leader experience in the catering industry is a must
- Someone who is a people-person, hands-on, enthusiastic, willing and capable to thrive in a fast-paced environment while maintaining professionalism and attention to detail.

Strong communication and interpersonal skills is key.

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