

we are hiring : baker (pastry specialist)

LOCATION : SALVO BAKEHOUSE, Tweede Hugo de Grootstraat 9, Amsterdam
FULL-TIME | **SALARY** : Competitive

POSITION OVERVIEW

We're searching for a **SKILLED & CREATIVE BAKER** specializing in cakes and desserts. If you have a talent for baking stunning cakes, from velvety sponges to smooth cream finishes, and a passion for flavor innovation, we want you on our team!

RESPONSIBILITIES

- **CRAFT** a variety of cakes, from layered and mousse cakes to cookies and tarts.
- **SKILLFULLY** create fillings, cremeux, namelaka, creams, and decorations.
- **MAINTAIN** consistency, quality, and adhere to food safety standards.
- **WORK EFFICIENTLY** to meet daily production targets.

SKILLS & QUALIFICATIONS

- **EXPERIENCE** as a professional baker.
- **SKILLS** in cake decoration & modern techniques.
- **KNOWLEDGE** of various baking methods & pastry types.
- **CREATIVITY** in designing unique cakes, pastries and flavor combinations.
- **ABILITY** to work in a busy environment.
- **TEAM-ORIENTED** mindset.

WHO ARE WE ?

At **SALVO**, we believe that every pastry tells a story. From the finest ingredients to artisanal techniques, we bring passion to every bake. Our **BAKEHOUSE** has become local favorite with a reputation for innovation, and where passion, creativity, and flavor come together.

WHY SHOULD YOU JOIN ?

- **OPPORTUNITIES** to grow and develop a career in a dynamic environment.
- **GUIDANCE** from experienced bakers to refine your craft.
- **COLLABORATION** in a professional yet welcoming team.
- **EXCELLENCE** through high-quality ingredients and modern equipment.

APPLY by sending your CV & short motivation letter to
HELLO@SALVOBAKEHOUSE.COM

SUBJECT LINE : " Application - Baker (Pastry Specialist) - SALVO BAKEHOUSE