



LOCATION: SALVO LAB, Nieuwe Hemweg 14C, Amsterdam
24 HOURS PER WEEK | SALARY: Competitive

POSITION OVERVIEW

We're seeking a dedicated and experienced production crew member. If you have a background in the professional kitchen, with a passion for creating innovative products; this is the opportunity for you!

RESPONSIBILITIES

- PRODUCTION. Prepare & produce baked goods, accurately operate production equipment.
- QUALITY. Ensure all products meet quality, safety & presentation standards.
- COLLABORATION. Work closely with other production members & supervisors.
- INVENTORY. Assist inventory & stock manage

SKILLS & QUALIFICATIONS

- **EXPERIENCE** in a professional kitchen or production facility.
- KNOWLEDGE of pastry production & preservation.
- **OPERATE** commercial bakery equipment safely & efficiently.
- **DETAIL-ORIENTED** for product consistency.
- ABILITY to work in fast-paced environments.
- PHYSICAL REQUIREMENTS includes heavy lifting & temperature-controlled environment.

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 & drink. Our **LAB** at Nieuwe Hemweg is where creativity and craftsmanship meet to produce baked goods that customers love.

WHY SHOULD YOU JOIN?

- OPPORTUNITIES to grow and develop a career in a dynamic environment.
- GUIDANCE from experienced baristas 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 - Bakery Facility Production Crew - SALVO LAB