

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

www.bakkerijlouf.nl
[instagram.com/bakkerijlouf](https://www.instagram.com/bakkerijlouf)

contact us at:
jobs@bakkerijlouf.nl

Senior Viennoiserie Baker (full-time) Amsterdam | Salary: € 2.750 - 3.450 (gross, full-time)

Your role: As a Senior Viennoiserie Baker, you are a pillar of consistency and craftsmanship within the team. You bring deep knowledge of laminated and enriched doughs, support production flow, and mentor others with calm confidence and clear standards.

What we offer

- 25 holiday days per year (based on full-time).
- Competitive salary, depending on experience and expertise.
- Extra pay for premium hours: 150% pay on Kingsday, Christmas Day (1st & 2nd) and New Year's Day.
- All hours worked before 6:00 am are paid at 150% rate.
- Energetic, collaborative work environment with a supportive team culture.
- Creative freedom to experiment and improve.
- Regular team outings and social activities.
- Opportunities to grow within our hospitality group, extending beyond the bakery.
- Club discount within our hospitality group (e.g. Binnenvisser, Calisto and Wilhelmina).
- 50% staff discount on all bakery products & coffee.



→ DETAILS

Contract:
Full-time

Location:
Amsterdam

Start:
as soon as possible

Shift hours:
4:00 AM - 1:00 PM
between 2 - 5 days/week
incl. 1 weekend day

Salary:
€2.750 - €34.50
Based on experience and fit

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Your mission

- Bake and finish viennoiserie to a high and consistent standard.
- Lead shifts, managing floor operations with a structured and calm presence.
- Mentor junior bakers, offering guidance, feedback, and hands-on support.
- Spot issues before they arise, offering practical solutions.
- Participate in product development and quality improvements.
- Collaborate closely with the head baker to support smooth daily operations.

What we value at louf in this role

- Minimum 2 years of experience with viennoiserie and lamination techniques.
- Calm, reliable, and efficient worker (Follow Through).
- Passionate about delivering top-tier pastries every day (Appeal, Aim High).
- Strong team player who supports colleagues and shares knowledge (Actively Involved).
- Can handle responsibility and manage production with autonomy when needed (Can Do).



To apply:

Please send your CV to jobs@bakkerijlouf.nl and tell us why you're passionate about joining louf.

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Get to know more about us

Louf is a vibrant, innovative bakery in Amsterdam, dedicated to traditional artisanal sourdough bread. We embrace craftsmanship with a focus on high-hydration techniques. Our team is passionate, hardworking, and committed to producing exceptional bread every day. Trust and teamwork form the foundation of our success.

We like to be more than just a bakery, a place where people can connect over buttery croissants, great coffee, and good vibes. With four unique neighborhood locations, each louf has its own atmosphere. Whether you're easing into the day with coffee and a croissant, having lunch with friends on a sunny terrace, or grabbing a quick takeaway, we've got you covered.

With a culinary background (you may know us from Café Binnenvisser), we have our own take on baking. Our mission? To lift our customers' spirits through warm, welcoming spaces and good bread, supporting daily rituals.



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