

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

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

contact us at:
jobs@bakkerijlouf.nl

voor Nederlands zie onderaan →

Head baker (bread) - full time

Amsterdam | 4 days / week (incl. 1 weekend day)

About louf

Louf is a vibrant, innovative bakery in Amsterdam, dedicated to traditional artisanal sourdough bread. We embrace craftsmanship with a focus on high-hydration techniques, using carefully selected grains, seeds, and ingredients sourced from family-run farms. 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, specialty coffee, and good vibes. With three 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.

We're looking for a passionate and experienced Head Baker to lead and lift up the spirit of the team. You'll be responsible for overseeing the entire bread bakers team, planning production schedules, leading recipe innovation, and ensuring compliance with food safety standards. You will act as a key contact point for management, bridging day-to-day operations with our long-term vision. The role requires presence during production, but also a sense of ownership that goes beyond the schedule. You feel responsible for the bigger picture – from quality to team – and step in when needed.

JOB DETAILS

Contract:

Full-time

Location:

Amsterdam,
Westerpak

Start:

as soon as possible

Salary:

€3.100 – €3.500 (bruto ft)
depending on experience
and expertise

Hours:

38 hours/week
with one weekend day
mandatory

Working hours:

05.00 – 13.00

Team:

You be leading
a team of ± 6 bakers

To Apply:

guillaume@bakkerijlouf.nl

Your Mission

As a Head Baker, you will embody the craftsmanship and values of louf, ensuring consistent excellence in our bread and fostering a collaborative and innovative environment:

- » Oversee the entire bread bakers team, ensuring a consistent standard in quality and output.
- » Plan and coordinate production schedules, aligning with operational needs and staffing.
- » Lead recipe innovation while maintaining the core identity of the products.
- » Foster a positive, collaborative environment where team members can grow and thrive.
- » Develop systems to improve workflow, efficiency, and training.
- » Ensure compliance with food safety and hygiene standards.
- » Act as a key contact point for management, bridging day-to-day operations with the long-term vision.

[more info on the next page →](#)



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Qualities and Skills Required:

- » Extensive experience in sourdough baking and fermentation processes (+5 years).
- » Proven leadership skills and ability to guide and motivate a team.
- » A proactive mindset: you spot opportunities for improvement and take initiative without waiting to be asked.
- » Strong organizational and planning abilities.
- » Fluent in English; Dutch or other languages are a plus.
- » Passionate about artisanal baking and continuous learning.
- » Interested in sustainable sourcing and high-quality ingredients.

What We Value at louf:

- » **Can Do:** Staying optimistic and practical, focusing on solutions rather than problems.
- » **Follow Through:** Reliable, detail-driven, and true to your word.
- » **Aim High:** Always improving and evolving, learning as a team.
- » **Appeal** (Feel Good Factor): Ability to create spaces and products people are drawn to, with warm energy and curation.
- » **Actively Involved:** Caring about our team, our guests, our products, and our neighborhood.

Benefits:

- » Salary: € 3100 - 3500 (bruto ft)
- » Energetic, collaborative work environment.
- » Opportunities for growth and development as a baker.
- » Supportive team culture with regular outings and social activities.
- » Creative freedom to experiment and improve.
- » Staff discount of 50% on all bakery products & coffee, and in other restaurants and cafes of our family.
- » Flexible working hours (38 hours/week, 4 days, with one weekend day mandatory).

Practical Details:

- » Contract: Full-time (part-time considered)
- » Location: Amsterdam
- » Start: As soon as possible
- » Salary: € 3100 - 3500 (bruto) depending on experience and expertise.

To Apply:

- » Please send your CV to guillaume@bakkerijlouf.nl and tell us why you're passionate about artisanal bread and joining Louf.
- » This updated job description emphasizes the leadership and managerial aspects of the Head Baker role.