

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

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

contact us at:
jobs@bakkerijlouf.nl

senior baker (full-time / part-time) Amsterdam | +2 days / week or more

We're looking for a skilled and dedicated senior baker(s) to set the standard on our production floor. With strong experience in baking and a keen eye for detail, you'll ensure consistency in quality and efficiency in workflow. You'll remain hands-on in your craft while guiding shifts, supporting the team, and contributing to the continuous improvement of our processes. If you value precision, teamwork, and passion for bread, this role places you at the heart of our bakery.

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 / Part-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 - €3.450
Based on experience and fit

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As a Senior Baker, you set the standard on the production floor. With solid experience and a deep understanding of artisanal baking, you ensure consistency in quality and efficiency in workflow. You lead by example, supporting the team while remaining hands-on in your craft.

Your mission

- Bake a consistent range of high-quality sourdough breads and viennoiserie with precision and care.
- Lead shifts, managing floor operations with a structured and calm presence.
- Mentor junior bakers, offering guidance, feedback, and hands-on support.
- Spot and resolve issues during production; propose improvements to enhance quality or workflow.
- Maintain a clean, organized, and safe working environment.
- Contribute to recipe development and refinement, balancing innovation with tradition.
- Collaborate closely with section leads and the head baker to support smooth daily operations.

What we value at louf in this role

- Minimum 2 years of experience in sourdough bread baking.
- Strong understanding of fermentation, hydration, and shaping techniques.
- A proactive and solution-oriented mindset (**Can do**).
- Reliable and structured working style, with attention to detail (**Follow through**).
- Eagerness to learn and improve, both personally and as a team (**Aim high**).
- Appreciation for beauty, warmth, and a well-curated product (**Appeal**).
- Active involvement in team dynamics and care for the broader community (**Actively involved**).

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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