

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

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

contact us at:
jobs@bakkerijlouf.nl

Job Description – Area Manager (Louf)

Reports to: Head of Company

Locations: Louf Bilderdijk & Louf de Pijp

The Area Manager drives the commercial, operational and cultural performance of assigned Louf locations. This role combines strategic leadership with a strong on-floor presence. The Area Manager leads from service – using real-time moments to coach the team, protect the guest experience and steer financial results live.workflows. If you thrive on creativity, consistency, and teamwork, this role places you at the center of a fast-growing bakery.

What's in it for you

This isn't a desk job – it's a front-row seat in one of Amsterdam's most energetic and fast-growing hospitality groups. You'll be part of a creative, ambitious team that values positivity, quality, and personal growth.

You'll get

- Creative freedom to shape the culture and performance of two Louf locations.
- A hands-on leadership role with direct impact on people, guests, and results.
- Access to growth opportunities within a larger group that's expanding fast – from bakeries to restaurants and beyond.
- A tight, supportive team that celebrates wins together and learns through action.
- A work environment that energises you – full of good people, great coffee, and a shared love for craft and hospitality.

You're not just running stores – you're building something that lasts.



→ DETAILS

Contract:
Full-time

Location:
Amsterdam

Start:
as soon as possible

Shift hours:
5 days/week
incl. weekend day(s)

Salary:
€2.750 – €2.950
Based on experience and fit

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

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Guest Experience Ownership

Safeguards Louf's signature atmosphere: warm, energetic and high-quality. Intervenes early when standards drop and protects the full guest journey.

Team Coaching & Live Training

Develops the team continuously – not just in planned sessions but directly on the floor. Guides, corrects and celebrates performance in the moment to build strong habits and confidence.

Operational Stability & Escalation Control

Acts as the stabilising force in both shops. Solves shortages, stock issues or equipment disruptions calmly and efficiently. Escalates only when issues cannot be solved at store level.

Assortment, Stock & Availability Management

Owens stock levels and assortment readiness. Ensures full core range availability, prevents both waste and shortages, and adjusts based on live service flow.

Quality & Atmosphere Control

Monitors space, product presentation and service rhythm to keep stores aligned with Louf standards.

Building & Equipment Ownership

Keeps both locations functioning at full capacity by acting early on maintenance needs and coordinating quick resolution to avoid downtime.

Labour Cost & Efficiency Management

Adjusts staffing live to match business performance while staying within labour cost targets – balancing energy on the floor with financial health.

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Skills, Traits & Competencies

Takes Ownership

Owns operational, financial and cultural performance.

Clear Communication

Sets direction clearly, gives transparent feedback.

Follow-Through

Finishes what is started, closes loops and executes

Hospitality-Driven

Operates from a guest-first mindset; every detail matters.

Growth-Oriented Leadership

Spots talent early, coaches with energy and belief.

Coffee Queen/King

Understands that coffee is core to the Louf experience. Protects taste, speed and presentation and trains the team live on the bar to maintain consistent standards.

Business Conscious

Balances guest and team needs with financial health and long-term momentum.

Core Values in Action

Can Do – Solution-focused, proactive, never passive.

Follow Through – Reliable, precise, communicates clearly and completes loops.

We Aim High – Ambitious, curious and forward-moving.

Appeal / Feel Good Factor – Protects atmosphere, curation and aesthetic care.

Actively Involved – Present and engaged; contributes rather than observes.



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