

bakkerij louf

bilderdijkstraat 38
1052nb amsterdam

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

contact us at:
jobs@bakkerijlouf.nl

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

We're looking for an eager and motivated junior baker(s) to grow with our team. With a hands-on, learning-oriented approach, you'll bring care and craftsmanship to every loaf. Through our six-month in-house louf training program, you'll develop your skills while supporting the team and contributing to the daily delivery of high-quality products. If you're passionate about learning the art of baking, this role offers the perfect foundation to build your craft.

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:
€2.550 - €2.800
Based on experience and fit

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As a junior baker, you bring care and craftsmanship to every loaf and pastry. You support the team with a hands-on, learning-oriented approach, and take pride in delivering high-quality products every day.

Your mission

- Bake bread and viennoiserie with attention to detail, following recipes and guidance from senior bakers.
- Work cleanly and efficiently, maintaining an organized workspace.
- Collaborate with the team to ensure smooth production and consistency.
- Share ideas for improving techniques and processes, when appropriate.
- Stay curious, receptive to feedback, and eager to grow in your craft.

What we value at louf in this role

- Initial experience in a bakery or culinary setting (internships or entry-level roles).
- Willingness to learn and improve each day (**Aim high**).
- Positive attitude and openness to feedback (**Can do**).
- Responsible, punctual, and tidy in your work (**Follow through**).
- Eye for presentation and enjoyment in creating beautiful products (**Appeal**).
- Engaged team player, aware of your impact on others and the environment (**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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