

## bakkerij louf

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### job details

#### head baker – full time

**€2732 – €3465, with a potential annual bonus of 10% of base salary**

we are looking for a head baker for our sourdough bakery in Amsterdam. It concerns a full-time position. louf is a small bakery with a hard-working and, above all, very passionate team.

#### profile

- full-time head baker with at least 1 year of working experience
- available 4 days a week (5-13h), including 1 weekend day
- team player & leader
- ability to independently prepare dough, mix, shape, and bake
- product development and quality control
- attention to detail
- passion for sourdough

#### what we offer

- competitive salary depending on experience & performance
- growth opportunities
- high energy and fast-growing company
- creative freedom
- an energetic and passionate team



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#### about us

louf is a young vibrant place and fast growing bakery where we embrace the traditional artisanship that goes into sourdough bread. we use a variety of grains, seeds, and other flavour-determining ingredients hand-picked from family-run farms. all of our bread is hand shaped and known for its high hydration.

#### what can you expect

a professional workplace with a small ambitious team. trust and teamwork are the keywords throughout our whole company. we prefer having a small but solid team with room for individual growth than a large team of individuals/part timers.