

bakkerij louf

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## **job details**

### **experienced sourdough baker part-time / full-time**

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.

## **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.

## **profile**

- bakers with at least six months of work experience
- available for a minimum of 2 days (5-13h) including 1 weekend day
- team player
- ability to prepare dough according to recipe
- mixing and shaping
- independent baking
- 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