we are hiring: cookie specialist



LOCATION: SALVO BAKEHOUSE, Tweede Hugo de Grootstraat 9, Amsterdam
25 HOURS / WEEK | SALARY: CAO

POSITION OVERVIEW

We're on the lookout for a detail-oriented, fast-working, and dough-loving individual to join our team as a **COOKIE SPECIALIST**. You'll be an essential part of our production kitchen, shaping high volumes of our signature gooey cookies with precision and consistency. Whether it's our gooey pistachio cookies or seasonal creations, your work will ensure that every batch meets the SALVO standard.

RESPONSIBILITIES

- MAINTAIN quality control by ensuring correct dough weight, shape, and texture.
- ASSIST with batch preparation, measuring ingredients, and maintaining a smooth production flow.
- RESPECT food safety & hygiene regulations.
- EFFICIENT under time constraints, ensuring that daily production goals are met.

SKILLS & QUALIFICATIONS

- **COMFORTABLE** working in a high-volume.production setting.
- EYE FOR DETAIL. Every cookie must meet our standards.
- ABILITY to work efficiently, independently, and as part of a team.
- PHYSICAL FIT. This role involves standing, repetitive tasks for extended period.
- PASSION for precision, consistency, and all things cookies.

WHO ARE WE?

At **SALVO**, we believe every pastry tells a story, but our cookies have become a daily favorite among our community. From the finest ingredients to artisanal techniques, we bring passion to every bake. Our **BAKEHOUSE** has become a local go-to, known for bold flavors, creative indulgence, and cookies that keep people coming back.

WHY SHOULD YOU JOIN?

- OPPORTUNITIES to grow and develop a career in a dynamic environment.
- GUIDANCE from experienced bakers to refine your craft.
- COLLABORATION in a professional yet welcoming team.
- EXCELLENCE through high-quality ingredients and modern equipment.

APPLY by sending your CV & short motivation letter to HELLO@SALVOBAKEHOUSE.COM