

we are hiring : baker (viennoiserie specialist)

LOCATION : SALVO LAB, Nieuwe Hemweg 14C, Amsterdam
FULL-TIME | **SALARY** : Competitive

POSITION OVERVIEW

We're seeking a **skilled and passionate baker** specializing in viennoiserie. If you love crafting buttery croissants, fluffy brioche, and experiment new creations; this is the opportunity for you!

RESPONSIBILITIES

- **PRODUCE** a variety of viennoiseries with precision and consistency.
- **HANDLE** dough fermentation, lamination, and proofing.
- **COLLABORATE** with the team to develop new recipes and seasonal treats.
- **MAINTAIN** high standards of quality, hygiene, and safety.
- **ASSIST** with daily production planning to meet demand.

SKILLS & QUALIFICATIONS

- **EXPERIENCE** in artisan baking.
- **PROFICIENCY** in dough lamination & fermentation techniques.
- **PASSION** for baking & a detail-oriented mindset.
- **ABILITY** to work early shifts and weekends.
- **STRONG** teamwork skills.
- **BONUS** if you have any certifications & experience in similar businesses.

WHO ARE WE ?

At **SALVO**, we believe that every pastry tells a story. From the finest ingredients to artisanal techniques, we bring passion to every bake. Our **LAB** at Nieuwe Hemweg is where creativity and craftsmanship meet to produce baked goods that customers love.

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

SUBJECT LINE : " Application - Baker (Viennoiserie) - SALVO LAB