



BREAD MAKER + BAKER

Job type: Full time
Location: Cardigan
Hours: 40 p/week.
Salary: Competitive

Crwst is a new and exciting food business due to open in Cardigan this spring. Taking our current 'micro-bakery' to the next step, we will focus on bringing innovative and rustic food to our changing seasonal menu. We take pride in making everything from scratch ensuring the best of quality along with delivering top-notch service whilst embracing local producers and suppliers. We will be open from morning to evening offering a casual but contemporary dining atmosphere. Our deli section will have an array of Crwst products from our real bread to patisserie style bakes and the best of Welsh and local produce.

We are looking for a full time baker to join our kitchen team to work alongside Osian. The ideal candidate will have an understanding of bread making, work well within a team and have a good sense of organisation. An experienced baker is desirable but full training will also be given to a person who has a passion to learn.

*It's important to note that bread making is very physical and labour intensive work.

Alongside bread making, you will also need to have a passion and flair for pastry. We are looking for somebody who has great attention to detail in order to make our patisserie style bakes and cakes for the deli and café. Experience of baking or work as a pastry chef is essential.

If you think you are the right person for this role, then please get in touch by sending your CV and a covering letter to contact@crwst.cymru.

Check out our website and social media pages for more information on CRWST!

www.crwst.cymru

Facebook - @crwst

Instagram - @crwst.cymru

Twitter - @crwstcymru

Diolch yn fawr,

Osian & Catrin, Crwst ☺