



RECRUITROO IRELAND LIMITED



#JOB-2415623



MCCLOSKEY BAKERY, Ballymakenny Bus
Pk, Drogheda, Co. Louth, A92 YVR8



No of positions : 10



Paid Position



39 hours per week



34000.00-54000.00 Euro Annually



09/10/2025



06/11/2025

How to apply

Application Method :

Not available



Open your camera
app & point here
to view this ad
online



Baker

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

P McCloskey & Sons t/a McCloskey's Bakery are looking for Bakers for their premises in Ballymakenny Business Park, Ballymakenny Road, Drogheda, Co. Louth, A92YVR8.

The salary range starts from €34,000 (16.77/hr) to €54,000 (26.63/hr) based on a 39-hour week. Salary will increase proportionately if additional hours are required. Salary offered shall be based on relevant experience and qualifications. The final salary offered may increase based on experience and/or proportionately to the agreed additional weekly working hours.

Key Responsibilities

Prepare and bake a range of pastries, including laminated and enriched doughs.

Recipe Accuracy: Follow bakery recipes and methods precisely to ensure consistency.

Ingredient Management: Measure, store, and rotate ingredients properly.

Quality Control: Inspect baked goods and adjust processes when needed.

Teamwork: Work closely with other bakers and production staff for smooth operations.

Cleanliness & Safety: Keep your workstation clean and follow all food safety and hygiene procedures.

Record Keeping: Log baking details such as dough temperatures and proofing times.

Training: Assist in training new bakery team members.

Problem-Solving: Spot and resolve issues quickly to maintain quality and efficiency.

Candidate Requirements

2+ years' professional baking experience, ideally with sourdough and laminated doughs

Good understanding of fermentation and dough handling

Strong communication skills and a team-first attitude

A positive, reliable, and professional approach to work with a genuine interest in food and craft baking

Additional Information

This role includes early starts and/or night shifts depending on production needs.

This is a hands-on, skilled position in a fast-paced environment — ideal for someone who's serious about their craft and wants to be part of a dedicated team.

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]