



Hassetts Bakery



#JOB-2425896

HASSETTS BAKERS & CONFECTIONER,



Unit 5, Kilnagleary Bus Pk, Co. Cork, P43

FY88



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



19/12/2025



16/01/2026

## How to apply

### Application Method :

Not available



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app & point here  
to view this ad  
online



## Industrial 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

Hassetts Bakers & Confectioners Ltd produce a luxury selection of cream cakes, biscuits, cookies and crackers as well as seasonal show stopper cakes for the retail market. We are currently recruiting for a full time Industrial Baker to work in our busy bakery located in Carrigaline. The successful candidate will be responsible for preparing, baking, and finishing a wide variety of baked goods while ensuring all products meet consistent quality and food safety standards. You will play an important role in our fast-paced bakery. The hours of work are 39 hours per week from Monday to Friday and the rate of pay is €16.77 per hour. This role is offered on a 24-month contract.

### MAIN DUTIES

- Work as part of the Hassetts team to provide the highest standard of food production, quality and presentation.
- Work closely with Production Manager to maintain an efficient flow of production and ensure consistency of products produced at all times.
- Prepare, bake and finish cakes, desserts, biscuits, cookies, etc to a high standard.
- Operate baking equipment and ovens safely and efficiently.
- Ensure all ingredients are within their shelf life, batch-coded, dated accurately and batch rotation is adhered to.
- Maintain high standards of cleanliness and organisation of bakery, equipment and work areas.
- Manage and maintain raw material and finished product inventory levels.
- Maintain accurate production, quality and food safety records.
- Work efficiently as part of a team to ensure timely completion of tasks.
- Assess equipment before use, report any maintenance needs and liaise with contractors as required.
- Comply at all times with SOPs and Safety and Quality procedures in your area.
- Understand HACCP and adhere to all HACCP and food safety standards consistently.
- Other duties and responsibilities that may be assigned to you by the Production Manager.

#### REQUIREMENTS

- HACCP Level 1.
- Strong level of English.
- Minimum of 2 years' experience in a fast-paced commercial baking environment
- Familiarity with all professional kitchen equipment, including mixers, dough sheeters, depositors, etc.

#### PERSON SPECIFICATION

- Ability to work in a fast-paced, physically demanding environment essential.
- Demonstrates initiative, an aptitude to learn quickly and ability to follow instructions accurately.
- Be highly motivated and flexible to meet business needs.
- Highly organised, productive and hard working - important to work at a fast pace.
- Positive can-do attitude, proactive and takes responsibility within their role.

#### BENEFITS

- Competitive salary (€34,000/annum)
- Support for General Employment Permit application for non-EU candidates
- Positive and inclusive work environment
- Free parking facilities
- Bus stop only a 12 min walk away
- No night shifts
- Time off over Christmas
- No work on Sundays or Bank Holidays

- **Sector:** manufacturing

#### Career Level

- Not Required