



D & Y FOOD CO. LIMITED



#JOB-2448782



16/17 Meath Street, Dublin 8, D08 A9DC



No of positions : 1



Paid Position



40 hours per week



37000.00 Euro Annually



12/06/2026



10/07/2026

How to apply

Application Method :

Not available



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



Baker / Pastry Chef

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

D & y Food co. Limited is seeking an experienced and skilled Baker to join our bakery team. The successful candidate will be responsible for the preparation, production, and baking of high-quality breads, pastries, cakes, and other baked goods while maintaining excellent hygiene and food safety standards.

Key Responsibilities

Prepare and bake a wide range of breads, rolls, pastries, cakes, and confectionery products.

Measure and mix ingredients according to recipes and production schedules.

Operate commercial bakery equipment including mixers, ovens, proofers, and dough processing machinery.

Monitor dough fermentation, proofing, baking temperatures, and product quality.

Decorate and finish bakery products to company quality standards.

Ensure consistency in product taste, appearance, and presentation.

Maintain HACCP food safety standards and comply with all hygiene regulations.

Monitor stock levels and assist with ordering bakery supplies and ingredients.

Minimise product waste and maintain an organised production area.

Work collaboratively with kitchen and management staff to meet daily production targets.

Ensure all equipment is cleaned and maintained according to health and safety procedures.

Requirements:

Minimum [2] years' experience working as a Baker in a commercial bakery, restaurant, or food production environment.

Knowledge of bread making, dough preparation, fermentation, and baking techniques.

Ability to work in a fast-paced production environment.

Strong understanding of food hygiene and HACCP procedures.

Good organisational and time-management skills.

Ability to work flexible shifts, including early mornings and weekends if required.

Skills:

Artisan and commercial baking techniques

Dough preparation and oven management

Food safety compliance

Attention to detail

Teamwork and communication skills

Additional Information:

This role involves genuine skilled bakery duties in a professional food production environment and does not involve fast-food preparation or counter service duties.

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

Career Level

- Experienced [Non-Managerial]

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:**No Qualification

(Desirable)

- **Ability Skills:** Catering, Interpersonal Skills
- **Competency Skills:** Flexibility, Problem Solving