



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



37000.00-39000.00 Euro Annually



20/05/2026



17/06/2026

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