



Company Details Confidential



#JOB-2464897



Unit 62A, Grange Close, Baldoyle Ind Est,
Dublin 13, D13 H5P1



No of positions : 1



Paid Position



40 hours per week



20.00-24.00 Euro Hourly



19/08/2026



16/09/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : Hello@oaksmoke.ie



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



Head 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

HEAD BAKER

Oak Smoke Bakery | Baldoyle, Dublin

€20–€24 per hour, depending on experience | Full-time | 40–42 hours per week

Oak Smoke Bakery is a growing artisan wholesale bakery in Baldoyle, Dublin, supplying breads and pastries to restaurants, delis and pubs across Dublin.

We are looking for an experienced Head Baker to take responsibility for our day-to-day production and lead our team of four.

This is a hands-on leadership role, working directly with the owner. The successful candidate will be responsible for organising production, leading the team and ensuring consistent quality, efficiency, food safety and cleanliness.

Key Responsibilities

Lead and manage daily bakery production.

Work hands-on with the team and oversee the full production process.

Plan production according to wholesale orders and deadlines.

Work confidently with different flours and high-hydration doughs.

Manage sourdough production and our daily-maintained starter.

Oversee mixing, fermentation, shaping, proofing and baking.

Maintain consistent quality across breads and pastries.

Train and support the bakery team.

Ensure compliance with HACCP, HSE, food safety and allergen requirements.

Complete required production, cleaning, temperature and traceability paperwork.

Maintain excellent hygiene, cleanliness and safe working practices.

Identify problems, make decisions and take initiative to keep production running efficiently.

About You

Minimum 5 years' professional bakery experience.

Strong artisan and/or commercial bakery experience.

Excellent knowledge of flour, fermentation and dough handling.

Experience with sourdough and high-hydration doughs.

Strong shaping, scoring and baking skills.

Experience with breads such as sourdough, ciabatta, baguettes, focaccia and brioche.

Wholesale/high-volume production experience is highly desirable.

Previous team leadership or supervisory experience.

Good knowledge of HACCP, HSE and Irish food safety requirements.

Highly organised, reliable and able to work independently.

Strong communication and leadership skills.

Experience with croissants and laminated pastry is an advantage.

What We Offer

€20–€24 per hour, depending on experience.

Full-time, approximately 40–42 hours per week.

Predominantly daytime shifts.

Typically 5–6 days per week, depending on production requirements.

Paid annual leave.

Pension in accordance with applicable government requirements.

A senior role with genuine responsibility in a growing artisan bakery.

Direct collaboration with the owner.

Location

Oak Smoke Bakery, Grange Close, Baldoyle, Dublin

Right to Work

Applicants must already have the legal right to work in Ireland. We do not provide visa or work permit sponsorship.

How to Apply

Please send your CV and at least two professional references, along with a brief summary of your relevant bakery experience.

We are looking for someone who can take ownership of production, lead the team and help Oak Smoke Bakery continue to grow.

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

- Professional

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 5
- **Minimum Qualification:** No Qualification **OR** baker,
- **Languages:** English C2-Master (Fluent)

(Desirable)

- **Ability Skills:** Catering, Communications, Computer Literacy, Hospitality
- **Competency Skills:** Flexibility, Management, Teamwork, Working on own Initiative
- **Specialising In:** baking; modeling; production