



Company Details Confidential



#JOB-2466318



24 Ossory Court, Ossory Road, Dublin 3, D03
X271



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



27/08/2026



24/09/2026

How to apply

Application Method :

Not available



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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

Artybaker is seeking a skilled and passionate baker to join our team at 24 Ossory Court, Ossory Road, Dublin D03X271. The ideal candidate has a deep love for baking, solid technical skills, and a commitment to producing high-quality, handcrafted baked goods. You will play a key role in creating products that showcase our bakery's dedication to craftsmanship and flavour.

Key Responsibilities

Prepare, mix, and bake a variety of breads, pastries, and desserts according to recipes and artisan standards

Baking different bread types such as baguettes, sourdough and multigrain breads

Mix various ingredients to create fillings for products (e.g. chocolate ganache, caramel sauce, etc.)

Shape dough to prepare different types of pastries, including croissants, cookies and buns

Monitor fermentation, proofing, and baking times to ensure consistency and quality

Manage inventory of ingredients and supplies, and assist with ordering as needed

Ensure products meet presentation and taste standards before display or sale

Assist with daily bakery operations, including opening and closing procedures

Health, Safety & Food Standards

Maintain a clean, organized, and safe workspace following all health and safety guidelines

Clean kitchen equipment and tools before and after use

Support maintenance and cleaning of all equipment

Adhere to regular cleaning schedules and ensure all areas meet Artybaker hygiene standards

Ensure compliance with all food safety and hygiene standards in line with Artybaker and HSE requirements and report any maintenance or safety issues promptly

Qualifications, Key Skills & Attributes

Minimum two years experience as a baker required, preferably in an artisan or specialty bakery setting

Knowledge of traditional baking techniques and artisan bread-making processes

Familiarity with all professional kitchen equipment, including mixers, blenders and dough sheeters

Ability to work night shifts, early mornings and flexible shifts as required

Strong attention to detail, creativity, and a passion for high-quality baked goods

Physical stamina to stand for long periods and lift up to 25kg

Understanding of food safety practices

Excellent time management skills

Excellent teamwork and communication skills

Ability to remain calm and focused in a fast-paced environment

Preferred

Formal culinary or baking education

Experience with sourdough, laminated doughs, and specialty pastries

Familiarity with local and seasonal ingredients

24 months contract

39 hours per week

Annual salary €36,605

€18.05 per hour

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

Career Level

- Experienced [Non-Managerial]