

Production Baker

We are looking for a talented and passionate Production Baker to join us at an exciting point in our journey.

Bramber Bakehouse is a new social enterprise initiative launched by an organisation who've been supporting female survivors of abuse, exploitation and displacement for a decade. To diversify our income and build our financial sustainability, we are now expanding our impact through our bakery – combining social purpose with exceptional baked products.

As an early team member in this start up phase, you'll play a key role in building something from the ground up. That means helping shape processes, bringing ideas to the table and being comfortable with trying, learning and adapting. We don't expect you to have all the answers, but we do need someone who's proactive, flexible and can make things happen.

This role is ideal for someone who is self-motivated, able to work both independently and collaboratively. We're looking for someone who's excited to be part of something bigger than a traditional bakery. You'll help design and execute our bakery menu from our kitchen base at a conference centre in Eastbourne, fulfilling both consumer and corporate orders – including for events, meetings and special occasions.

As the social enterprise grows, our intention is to provide voluntary and paid employment opportunities to female survivors who've graduated from our Baking & Wellbeing programmes.

If you're keen to work in an environment combining business and purpose, we'd love to hear from you.

Title:	Production Baker
Location:	King's Centre, 27 Edison Road, Eastbourne, East Sussex, BN23 6PT
Hours:	Part-time – 14 hours p/w (days and times may vary, depending on business needs)
Salary:	£10,800 p/a
Reporting to:	CEO



Role Description

Job Purpose

Supporting Bramber Bakehouse by baking and preparing products for a wide range of customers – ranging from individual consumers to corporate partners – covering events such as conferences, meetings and special occasions.

As this role develops, our intention is to provide voluntary and paid employment opportunities, within the social enterprise, for female survivors who have graduated from our baking & wellbeing programmes.

Key Responsibilities

- Production: Prepare high-quality baked goods for corporate clients, meetings and events, ensuring products meet specifications and deadlines.
- Menu & Recipe Development: Create innovative, seasonal recipes reflecting the Bramber Bakehouse brand and values, catering to diverse dietary needs, including plant-based and gluten-free options where necessary.
- Quality & Consistency: Maintain high standards of taste, presentation and quality. Optimise ingredient use, minimise waste and implement quality control procedures.
- Inventory & Stock Management: Monitor ingredient levels, manage supplier relationships, control budgets and implement stock rotation to reduce waste.
- Health & Safety: Ensure full compliance with food hygiene, safety and sanitation standards, maintaining a clean, organised kitchen environment.
- Cross-Functional Collaboration: Work closely with the conference centre team as well as internal teams such as management and finance to coordinate products, pricing and revenue planning
- Cross-Collaboration with Frontline Service Delivery: Work collaboratively with the frontline service delivery team

Person Specification

Essential

- Minimum two years in a professional bakery setting (experienced home bakers will be considered).
- Strong leadership and communication skills to cultivate an inclusive, creative and productive work environment.
- High standards for quality, with the ability to produce consistent, uniform baked goods.
- Creative mindset with a passion for recipe development and continuous improvement of the product range.
- Comfortable working in a fast-paced, dynamic environment with flexibility during peak periods and changing demands.

- Understanding of product costing, inventory management and sales insights to support operational decisions.
- Motivated, hard-working and reliable, with a positive attitude and strong sense of initiative.
- Excellent time management and multitasking skills, with the ability to meet deadlines under pressure.
- Collaborative approach with a willingness to support others and contribute to a positive team culture.
- Empathetic to the mission, vision and values of Bramber Bakehouse, working to support female survivors of abuse, exploitation and displacement.
- Ability to lift and handle items up to 50 lbs (approx. 23 kg).
- Must have the right to work in the UK.
- Willingness to work varied hours or days in line with business needs.
- Female*

*Due to the sensitive nature of our work, we are only accepting female applications for all roles which may support female survivors (either now or in the future, subject to funding).

All roles directly supporting female survivors will require a DBS check.

Desirable

- Culinary or pastry qualifications; additional training in food safety and handling is a plus.
- Experience with bakery production software.
- Background in social enterprise or Head Baker experience.

To apply for this role:

Complete our [short form online](#) submitting your CV and a cover letter

Applications close at 9am on Monday 7th July 2025

Interview will take place w/c 14th July (tbc)

If you have any questions or require support with your application, please email recruitment@bramberbakehouse.co.uk