



Bakery Technologist

We have an exciting opportunity for an experienced practical bakery technologist to join our bakery development Team based at Maidenhead.

Who we are?

Allied Bakeries make the leading bread brands Kingsmill (makers of the nation's favourite healthier white, 5050), Allinson's, Sunblest, and many other tasty bakery goods.

The Role:

As our bakery technologist, you will be responsible for quality monitoring and assisting NPD in the development of products from concept, trials and all the way through to launch. You will liaise with teams within the business to ensure everything is compliant, effective, and meeting the customers' expectations during the development process.

The right candidate will have a practical bakery-based background and experience. You need to be highly organised, have a high degree of teamwork, and be able to build great relationships both internally and externally.

What are the key ingredients needed for the role?

- Practical experience in Bakery skills and Technology
- A Foodie at heart – with an enthusiasm for baking
- Experience in a commercial bakery environment (equipment & processes)
- Good working knowledge of bread making, morning goods and flour confectionery
- Ability to deliver consistent, high-quality samples and concepts
- experience in delivering multiple projects
- Manual dexterity is required to operate and maintain the test bakery equipment and handle up to 25 kilos of ingredients.

If you would like to have an informal conversation about the role, please contact Neil Dobbie.

LOCATION:

Maidenhead

CLOSING DATE:

2nd February 2024

RECRUITING MANAGER:

Neil Dobbie

CONTACT DETAILS:

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Please apply via
www.alliedjobs.co.uk



Allied Milling & Baking

