

# The Hungry Guest

## ARTISAN BAKER THE HUNGRY GUEST BAKERY, CHICHESTER

### ABOUT US:

Petworth Places is made up of several teams of dedicated people building a destination hospitality and food and beverage business. Our core businesses are located in the beautiful South Downs market town of Petworth, West Sussex, and the historic market town of West Malling in Kent.

The Hungry Guest is part of a group of companies established in 2010 and is a multiple-award-winning food brand (a double winner of UK delicatessen and farm shop of the year), The group also includes E. Street Bar & Grill, The Angel Inn, Augustus Brandt, an interiors and antiques business, and Newlands House Gallery, an exciting new gallery and exhibition space.

An Artisan Bakery, proud of its traditional bread-making skills and sourdough specialism. We have a number of external local wholesale customers as well as producing for our own food shop, cafes and restaurants.

### ABOUT THE ROLE:

We are currently recruiting a Baker for our Wholesale Bakery situated in Strettington on the outskirts of Chichester.

The successful applicant will be working alongside the Bakery Manager and a team of experienced bakers producing our entire range of baked goods.

### MAIN RESPONSIBILITIES:

To be able to produce the full range of breads for delivery to our internal and external customers

To be able to identify issues and adjust recipes accordingly to achieve a high-quality product.

To understand each element of bread making from yeast growth, ingredient selection, bread mixing, kneading, shaping, proving and baking to achieve desired results

Have an understanding and use IT systems in Bakery correctly to enable orders to be fulfilled.

Being responsible for product accuracy and legal compliance.

Ensuring that instructions from the senior team are followed for the Bakery to run in an efficient manner that will optimise costs.

### EXPERIENCE AND SKILLS NEEDED:

Candidates will preferably have some relevant bakery experience and be able to demonstrate a good understanding of artisan bread making from yeast growth, ingredient selection, bread mixing, kneading, shaping, proving and baking to achieve delicious, consistent products. They must have an awareness of food compliance matters and be able to follow our recipes but are also encouraged to suggest new ideas and solutions. They will be passionate about food and an enthusiastic team member with an excellent eye for detail.

### WE OFFER:

Competitive market rate salary plus share of gratuities

Staff discounts at all group outlet

Complimentary meal during shift (for shifts in excess of 7 hours)

Opportunity to rent company accommodation in Petworth at a reasonable rate

Holiday entitlement of 28 days per annum including Bank Holidays (for full time roles).

Learning and development opportunities

LOCATION: Strettington, West Sussex

EMPLOYMENT: Permanent, Full time

HOURS: 45 hours per week, 5 out of 7 days

SALARY: Competitive salary

To apply, please send your CV and a cover letter to [recruitment@petworthplaces.com](mailto:recruitment@petworthplaces.com)

