



Job title: BAKER

Location: Dalston. Abbot st, E8 3DP

Contract: Full time, 40 hours a week.

Start date: ASAP

Salary £29,120 - £32,000 per annum.

The Dusty Knuckle Bakery is a purpose driven business which operates busy cafes and restaurants, serving very high quality food and drinks whilst also distributing bread and pastry to other businesses. Whilst we consider our products at TDK to be some of the best in London, we are about much more than just baking.

TDK runs a youth training programme. We provide work-based mentorship/support, training, and employment opportunities to at risk youth, including those with offending histories. We believe in equipping trainees with the confidence, skills, personal accountability, and support network to develop productive, functional lives.

We have worked tirelessly since 2014 to grow the business from a fledgling start-up in a 40 ft shipping container into a profit-for-purpose food venture with strong brand recognition and a loyal following. We now employ 80 staff and are developing training routes specifically designed and reserved for at-risk young people. Our social impact program is embedded within the bakery, kitchen, and café operations.

TDK is at an exciting time in its growth. We expanded our production HQ and opened a second London site in 2021; we now aim to expand to other sites over the coming years alongside the expansion and refinement of our training program for young people.

Why work for us?

Part-bakery, part-cafe, part training-program, The Dusty Knuckle is a truly unique workplace. We opened a second site in 2021, expanded our production HQ, and are looking to grow gently in the coming years, refining our training programme and operations as we go. Join our team, and you will:

- be part of an expert crew with a detailed understanding of baking, cooking, hospitality and coffee
- have opportunities for career progression in a diverse and growing organisation with ambitions
- be given paid training opportunities

Enjoy our staff perks; At TDK , we offer:

- Paid training days
- Additional day's holiday for every year worked
- Regular inhouse massages for staff
- Free staff food, coffee, bread and pastries every day
- Cycle to Work scheme
- Employee support and specialist third party wellbeing service
- Regular appraisals to develop person-specific career goals
- Day off on your birthday!

- Free use of our Campervan (if over 25 and a clean UK license)

The role

This is an excellent opportunity to join our hard working baking team and to have the opportunity to make some of the best bread and pastries around. We are a small team of passionate bakers, making products we care deeply about. You will be part of a successful, positive team, where staff welfare is prioritised. There will also be opportunities to support our young trainees through mentoring and shadowing on shift.

Most baker jobs include long hours and over night shifts. At TDK we never work over night and the earliest start is 5am. Bakers work 10 hours days so just 4 days in the week and we rarely work over time. We try to structure the rota so that days off are always grouped so there are days for resting alongside recreational days off! We have a dedicated 'trainer baker' to ensure that training here is thorough and supportive and more than anything you will be making bread and pastries that get sent to some of the best restaurants in London.

Tell us what the best three things about this job are.

1. Working alongside a passionate and hard grafting team of bakers that care about the products they are making
2. Being trained in artisanal techniques, constantly learning and developing your baking skills.
3. A balanced working pattern and demand that is unique in the baking industry.

What experience and personality traits do you need for this role?

Some experience working the food industry is preferred but not necessarily baking. We are looking for people with a good positive outlook and a strong work ethic. We are committed to training all new bakers on shift to ensure they have all the tools they need to become great bakers at TDK.

You will:

- Be methodical and diligent
- Have a resilient character and a strong personal drive
- Have a commitment to making delicious things whilst being a team player and being organised.
- Have a genuine interest and love for baking and the art of bread and pastry making.
- Going above and beyond on shift to create the best products possible.
- Be committed to TDK values of Nurture, kindness, honesty and aiming high

To apply for this position please send your CV to andy@thedustyknuckle.com alongside a cover letter explaining, based on the skills required for the job, why you are suitable for the role and why you want to work at The Dusty Knuckle.