

**NORVEGIA** 

<b>Riferimento</b>	EURES Norvegia
<b>Mansione</b>	Artisan Baker Ref. 2326361
	<p>Artisan Baker / Håndverksbaker Ref. 2326361</p> <p>We seek to grow our team with one more full time artisan baker. You should have relevant experience from bread baking, pastry/viennoiserie and laminated pastry. Preferably you have experience with sour dough and deck ovens. You will be working in a high energy and dynamic environment, so you should handle stress well and enjoy working with a high tempo. If you are a baker with a positive attitude who will contribute positively to our staff and work environment, then you are the person for the job. SPRØ was the first fully daytime bakery in Norway and we normally start our work day at 6 am, we are most busy during weekends and vacations.</p> <p>We are situated in very beautiful surroundings if you enjoy nature and outdoor activities. Nearest sizable city is Trondheim, 1.5 hours by car, train or bus. The town is a ski resort during the winter. We can help find an apartment nearby.</p> <p>Requirements:</p> <p>This position will require knowledge of controlling mixing processes of traditional sourdough and yeast dough, technical skills of mixing, scaling and hand shaping and an ability to work deck ovens and bake the products to specification.</p> <p>Pastry skills would be advantageous including laminated pastry. The successful applicant will need to be a clean worker who can multitask producing quality products.</p> <p>The applicant must have well-documented relevant experience as baker. You should have minimum 2-5 years of work experience as a baker. You must also be service minded, structured and tidy. In the bakery, you can count on hectic days and should enjoy high speed.</p> <p>Required language skill is English.</p> <p>The Offer:</p> <p>Type of employment: Permanent Full-time/part-time: Full time</p> <p>The SPRØ bakery (Bakeriet SPRØ) is a modern, small and open artisan bakery in Oppdal, Norway. It is inspired by European, Norwegian and North-American baking traditions. We also do sandwiches and lots of espresso/coffee. Have a look at our web site or facebook page.</p> <p>How to apply:</p> <p>send Your CV and cover letter in English via email to post@spro.no and cc to eures@afolmet.it or Apply at <a href="https://www.spro.no/employment">https://www.spro.no/employment</a></p>
<b>Sede</b>	SPRØ (Norvegia)
<b>Numero posti</b>	1
<b>Email:</b>	<a href="mailto:post@spro.no">post@spro.no</a> and cc to <a href="mailto:eures@afolmet.it">eures@afolmet.it</a>
<b>Sito:</b>	<a href="https://www.spro.no/employment">https://www.spro.no/employment</a>
<b>Scadenza:</b>	30/06/2023

