

Full-Time Pastry and Pie Baker

Farm Shop at Cranswick Ltd

Cranswick, Driffield, East Riding of Yorkshire

We are looking for a skilled and enthusiastic **full-time Pastry and Pie Baker** to join our busy, family-run farm shop bakery.

This is a hands-on role focused mainly on producing our popular **homemade pies and pastries**, along with a smaller selection of cakes and other baked goods. You will help maintain the quality, consistency and traditional homemade character our customers expect.

The Role

Working as part of our friendly bakery team, your main responsibilities will include:

- Preparing, shaping and baking a range of **sweet and savoury pies**.
- Producing pastry products such as **sausage rolls, quiches, tarts and other seasonal bakes**.
- Making pastry, fillings and other components from scratch.
- Producing a smaller range of **cakes, traybakes and sweet treats** as required.
- Following established recipes while maintaining consistent quality, portion size and presentation.
- Planning daily production to ensure products are fresh and available on time.
- Operating ovens, mixers and other commercial bakery equipment safely.
- Monitoring stock levels, minimising waste and rotating ingredients correctly.
- Maintaining excellent standards of cleanliness, food hygiene and allergen control.
- Supporting the wider bakery and farm shop team during busy periods.
- Contributing ideas for new products and seasonal ranges.

About You

We are looking for someone who:

- Has previous experience as a **baker, pastry baker, pastry chef or pie maker** in a commercial bakery, kitchen or food-production environment.
- Is confident making pastry and producing pies and savoury bakes from scratch.
- Has some experience making cakes and sweet bakery products.
- Takes pride in producing attractive, high-quality food.
- Can work efficiently and consistently in a busy environment.
- Has good organisation and time-management skills.

- Understands food hygiene, allergen awareness and safe working practices.
- Is reliable, punctual and comfortable with early starts.
- Works well independently and as part of a team.
- Has a positive, practical and flexible approach.

A relevant bakery, catering or food-hygiene qualification would be helpful, but **practical experience and a genuine passion for baking are equally important.**

What We Offer

- A **full-time, permanent position** in an established family-run farm shop.
- Competitive pay, based on skills and experience.
- A varied role producing traditional, homemade products.
- A friendly and supportive working environment.
- Staff benefits and discounts.
- The opportunity to contribute ideas and help develop our bakery range.

Working Hours

This is a full-time role and will include **early starts**. Some weekend and seasonal flexibility may be required to meet production demands.

How to Apply

Please submit your CV along with a short covering note outlining your relevant baking experience. In particular, tell us about your experience producing **pies, pastry products and cakes** in a commercial environment. Email to hello@farmshopatcranswick.co.uk

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Farm Shop at Cranswick Ltd is an equal-opportunities employer. Applicants must have the right to work in the UK.