



KITCHEN SUPERVISOR

Full Time & Part Time hours available

164 is a group of independent bakeries and coffee shops in Leeds. We opened our first shop at Munro House in 2011 followed by our newest store in Headingley, which opened in 2020. We specialise in ciabatta and focaccia sandwiches, and our small team of staff work across both sites preparing the bread, sandwiches, and speciality coffee from local coffee roasters.

We are looking for a new member to join our tiny but powerful team to embrace our ethos and help our growing business thrive.

Supervisor working across all areas of the business
Located at Headingley and Munro House
Full food and coffee preparation training provided
Includes weekends.

£9.50 per hour

Full time & Part time roles available, including paid breaks, on shift food, off shift coffees and discounts on food.

Job Description

Sandwich production and baking bread
Stock control
Food HACCP
Hot and cold kitchen and food display prep, including meat handling
Serving customers
Making speciality coffee

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Other Responsibilities

Key holder
Stock management
Quality control
Covering for absences and holidays
Attending staff meetings
Occasional shopping for the business
Co-ordinate operations between the two shops

We are looking for someone with:

Supervisor experience / people management experience

Experience working in an open kitchen - for shifts at our Headingley shop - all food prep and bakery takes place in front of the customers

An understanding of what it is to be an "All rounder" - someone who can move between different tasks with ease and flexibility, and not lose themselves

Confidence, not arrogance - this role requires really good self management and time management, often with periods of solo working. You need to have a good understanding of yourself, how you work, how you manage your time and be able to document and relay this to your manager.

High levels of cleanliness, organisation, and hygiene - we are a 5 star HACCP operation

Enjoyment of physical work - aspects of this role are very physical, including mixing our dough by hand.

Integrity - working with pride in all aspects of the job

Positive Attitude, warmth and friendliness - you will be engaging with people throughout the day!

An understanding of working for an independent business and how different it is to working for a large organisation

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BAKERY COFFEE

Genuine respect for the business, and its people. You will be joining a small team of very hard-working individuals, who care about each other and their work. We are not a large organisation that you can get lost within, so you need to really like 164 and be serious about working here.

Essential

Customer facing experience

Self management and time management, self discipline

Friendly, open and warm attitude

Genuine interest in our food

Preferred but not essential

Full clean drivers license, access to a car

Application

Please send your letter of interest and CV to cafe164leeds@gmail.com

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