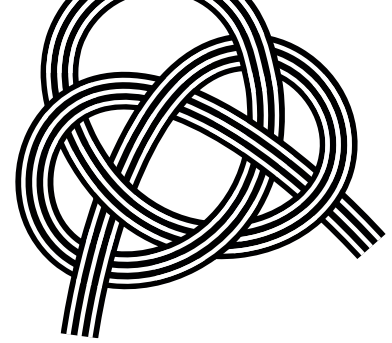




Production Baker

At Tsugi, we believe great bread comes from quality ingredients, time, technique, and care. We work with high-quality, local and organic ingredients, and everything we offer is made in-house with a strong focus on craftsmanship, consistency, and attention to detail.

We are looking for an experienced Production Baker who is confident working with sourdough, high-hydration doughs, and viennoiserie, and who takes pride in producing consistently excellent products.

You should have:

- A solid understanding of sourdough and fermentation, including maintaining and managing a sourdough culture
- Experience working with high-hydration doughs and the ability to confidently assess, score, and bake bread
- A strong understanding of baking, fermentation, oven management, and colour development
- The ability to assess proofing and bake viennoiserie to a high standard
- Experience with lamination and pastry production
- A precise and detail-oriented approach to your work
- The ability to work efficiently and complete your responsibilities within the required timeframe

Beyond technical skills, being organized, clean, reliable, and team-oriented is very important to us. We value people who take responsibility for their work, communicate openly, and contribute to a positive and supportive working environment.

Tsugi is a very international team, and English is our working language.

We are looking for someone who genuinely enjoys baking, cares about quality, and wants to continue developing their skills as part of a growing bakery team.

Are you interested? Please contact us: info@tsugi.ch