WE ARE LOOKING FOR YOU!

BÖCKER is a leading manufacturer of natural sourdough products for improving the aroma and texture of baked goods. Pioneering the industry from the very beginning, company-founder Ernst Böcker set the standards for safe sourdough processing in 1910 with the development of fermentation processes. These standards are still valid in the industry today. His first naturally cultured sourdough starters became the cornerstone for many patents and for a globally active and continually innovative company that is now run by the fourth generation of the Böcker family. We are looking to strengthen our team:

Trainee as a Food Technology Specialist (f/m/d)

Specialists in food technology produce food products according to defined recipes and processes, mainly in industrial manufacturing. For the demanding production of high-quality sourdough products, we are looking for motivated and active Trainees who want to make a difference. Bakeries and specialized suppliers from all over the world set sourdough as a golden standard for improving the quality of their baked goods.

Become part of our team. We look forward to your application by post or email to personal @sauerteig.de









