

TheEspiritu

hotel & car rentals

JOB DESCRIPTION

Position: Pastry Chef

Contracted Hours: Up to 44 Hours a week

Working Days: 6 Days a week

REPORTS TO:

Head Chef

General Manager

JOB OBJECTIVE:

Pastry Chef is responsible for preparing food for customers

MAIN RESPONSIBILITIES:

- Cook food to order following a specific menu.
- Stock refrigerator with food items needed for the day.
- Inspect product ensuring that labels are right and that there are no defects.
- Followed menu and recipes to prepare and/or cook breakfast, lunch, dinner, and snacks in a timely manner to stay on schedule.
- Prepare and bake pastry & breads to recipes provided
- Stayed aware of all allergies and regulations.
- Accurately measured portions for individual class sizes.
- Effectively wiped down counters and sinks, take out trash and recycling and swept and mopped floor daily to keep a clean and healthy kitchen.

ESSENTIAL SKILLS

- Knife skills
- Willingness to learn
- Attention to detail
- Understanding of foodborne illnesses, prevention, and sanitization
- Working in a team environment
- Efficient & Consistent
- Complete tasks on time, without sacrificing quality

Qualifications & Essential Skills Required:

- Certificate I in Hospitality (Catering and Cooking)
- Minimum 1 year working experience

Desirables:

- Certificate I in Commercial Cookery