Pastry Chef

Job Description:

**Pastry Chefs** are in charge of the baking aspect of kitchens and restaurants. The produce cakes, breads, pastries, and other dessert items. Pastry chefs may work with a team of bakers to prepare desserts, breads, and pastries for different venues. They often collaborate with the executive chef to develop new menu items and items that compliment other dishes on the menu, such as certain breads. They also create new recipes to offer guests. Aside from baking duties, other duties typically include ordering ingredients and supplies for the restaurant to hiring employees to assist in the production of pastry goods and other aspects of the business.

Job Responsibilities:

* Operating and managing the pastry section of the kitchen and liaising with the Executive and Sous Chefs to ensure a successful working environment.
* Preparing ingredients and handling baking and other kitchen equipment.
* Creating pastries, baked goods, and confections, by following a set recipe.
* Developing new recipes for seasonal menus.
* Decorating pastries and desserts to ensure beautiful and tasteful presentation.
* Meeting with customers to discuss details and planning of custom-made desserts and pastries for special occasions, such as weddings.
* Monitoring the stock of baking ingredients.
* Ordering new supplies, ingredients, and equipment for the pastry section, when needed, and within budget.
* Ensuring their section of the kitchen adheres to safety and health regulations.
* Supervising and training staff members, when needed.
* Maintaining clean workstation
* Storing ingredients appropriately
* Maintaining health department safety and sanitation regulations
* Manages all day-to-day operations of the pastry and bakery section of the kitchen.
* Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.
* Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated Danish, laminated croissants and doughnuts etc.
* Able to develop, designs, or creates new ideas and items for Pastry Kitchen.
* Create new and exciting desserts to renew hotels menus and engage the interest of customers
* Ensure excellent quality throughout the dessert offerings.
* Follows proper handling and right temperature of all food products.
* Decorate pastries and desserts using different types of icings, toppings etc. and ensure the food presentation will be beautiful and exciting.
* Coordinates activities of cooks and workers engaged in food preparation.
* Supervise and coordinate all pastry and dessert preparation and presentation.
* Checks the quality of raw and cooked food products to ensure that standards are met.
* Assists in determining how food should be presented and creates decorative food displays.
* Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget.
* Check quality of material and condition of equipment and devices used for cooking.
* Report all equipment problems and maintenance issues, known safety hazards, or unsafe practices and procedures to supervisor immediately.
* Attends all scheduled employee meetings and brings suggestions for improvement.
* Must possess a positive attitude and have the ability to work with a variety of people and in cooperation with co-workers efficiently and effectively
* Able to recognize superior quality products, presentations and flavors.
* Ensures compliance with all applicable laws and regulations.
* Operates and maintains all department equipment and reports malfunctions.
* Maintains cleanliness and organization in all work areas.
* Encourages and builds mutual trust, respect, and cooperation among team members.
* Serves as a role model to demonstrate appropriate behaviors.
* Ensure compliance with food hygiene and Health and Safety standards.
* Guide and motivate pastry assistants and bakers to work more efficiently.
* Maintain a lean and orderly cooking station and adhere to health and safety standards.
* Ensuring Culinary Standards and Responsibilities are Met for Pastry Team.

Job Qualifications:

* Associates in culinary arts or culinary institute diploma required
* Bachelors in culinary arts preferred
* Experience as a pastry chef in a small restaurant

Opportunities as a pastry chef are available for applicants without experience in which more than one pastry chef is needed in an area such that an experienced pastry chef will be present to mentor.

Job Skills Required:

* Working knowledge of the fundamentals of baking
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment
* Ability to bake
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Excellent customer service skills
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to use a computer based menu ordering system
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders