Confectioner (Patisserie)

Job Description:

**Confectioners** can encompass a wide variety of confections. They are a type of candy maker that produces higher end confectioners typically for fine dining establishments or patisserie.Some focus mainly on sugar based candies, while others may also work with chocolate, marshmallow, and other types of confections. Confectioners make hard candies, as well as fudge, nougat, taffy, and others. They can incorporate nuts and fruits to add flavor and texture to different confections.

Job Responsibilities:

* Preps ingredients for recipes
* Cooks ingredients at specified temperatures to produce specific forms of confections
* Produces large batches as necessary
* Casts candy by hand or by using molds and funnel or tends a machine that casts candy
* Tempers candy or chocolate
* Pulls, stretches, and spins candy as required for the type of candy being made
* Spreads candy onto cooling and heating slabs. Kneads and machine-pulls candy Spins or rolls candy into strips ready for cutting
* Examines, feels, and tastes product to evaluate color, texture, and flavor.
* Adds ingredients or modifies cooking and forming operations as needed.
* Directs other staff as necessary
* Sets up the candy stations.
* Creates new candy ideas
* Make sure that all candies are of the highest possible quality
* Overseeing see that all candies prepared is of consistently high quality and that sizes are consistent
* Covers, dates and neatly stores all ingredients and finished products
* Cleans and sanitizes the candy stations.
* Sets up, maintains and breaks down prep station.
* Notifies management in advance of all expected shortages.
* Ensures that work station and equipment are clean and sanitary.
* Adheres to state and local health and safety regulations.
* Maintains neat professional appearance and observes personal cleanliness rules at all times.
* Maintains safety and security in work station.
* Inform supervisor of any equipment problems
* Follow all safety procedures for operating and cleaning all machinery at all times.
* Keep par stocks at proper levels. Increase or decrease production as necessary.
* Follow “Clean as you work” policy; responsible for sanitation and cleanliness of station at all times.
* Attend all employee meetings.
* At the end of the shift, clean entire station, including reach-ins, shelves and steam table.
* Return all unused ingredients to walk-in onto proper shelf
* Keep walk-in clean and organized at all times.
* Clean any kitchen equipment used immediately following its use.
* Perform other duties as assigned.

Job Qualifications:

* Bachelors in culinary arts or diploma from accredited culinary institute required
* Masters in culinary arts or related field preferred
* Experience as a Confectioner

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

Job Skills Required:

* Working knowledge of the fundamentals of baking and food chemistry
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment
* Creativity
* Knowledge of candy making
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Ability to spot and resolve problems efficiently
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* 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