Glacier

Job Description:

**Glaciers** are fine dining dessert chefs that focus specifically on cold and frozen desserts such as gelatos and sorbets, among others. They can encompass a wide variety of dessert confections. Some focus mainly on frozen creations, while others may also work to include cakes, candies, and other confections to the dessert. Glaciers may also make hard candies, as well as fudge, nougat, taffy, and other ingredients to compliment the dessert creation. They can incorporate nuts and fruits to add flavor and texture to different dessert creations.

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
* Uses dessert molds
* Uses dessert making machines to avoid air bubbles and crystal formation
* Pulls, stretches, and spins candy as required for the type of candy being made
* Tempers chocolate
* 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 desserts stations.
* Creates new dessert ideas
* Collaborates with the executive chef on menu ideas
* Make sure that all desserts are of the highest possible quality
* Overseeing see that all desserts 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:

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

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

Job Skills Required:

* Working knowledge of the fundamentals of food chemistry
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment
* Creativity
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to make frozen and cold desserts
* Ability to make confections including candies and chocolates
* 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