Pastry Chef (High End)

Job Description:

The **Pastry Chef** works on the dessert aspects of the restaurant. Although technically under the executive chef, they generally managed directly by the executive pastry chef. A few of the main duties of a pastry chef are monitoring the quality of the food, following all food safety regulations, and coordinating the pastry kitchen with the main kitchen. Pastry chefs may also be responsible for bread baking and other baked goods for the restaurant.

Job Responsibilities:

* Prepare desserts under supervision of the executive pastry chef or executive chef
* Bake breads, pastries, and other baked goods for the restaurant
* Work with main kitchen staff to coordinate dessert timing for customer dining
* Inform executive chefs of issues with equipment, inventory, and supplies
* Comply with nutrition and sanitation regulations and safety standards
* Train new staff if needed
* Ensure dessert preparation is up to standards
* Maintain a clean work station
* Prioritize actions and keep kitchen running smoothly
* Maintain a positive and professional approach with coworkers and customers
* Coordinate and collaborate with general manager and other executive staff.

Job Qualifications:

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

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 cooking.
* Working knowledge of knives and knife skills.
* Working knowledge of kitchen equipment like cryovac, slicing machine, juicer, small wares etc.
* Ability to bake
* 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
* Capable of delegating multiple tasks
* Communication and leadership skills
* Keep up with cooking trends and best practices
* Working knowledge of various restaurant software programs
* 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