**Pastry Chef Job description**

**Job brief**

The Pastry Chef should have the culinary expertise and experience to make a wide variety of desserts and baked goods, including confectionery work. They must understand and appreciate the subtleties of flavor pairings and different tastes, and have a good aesthetic sense for food and pastry presentation. This position is responsible for the daily preparation of all baked goods and pastries, for a la carte and banquet production and is responsible for co-deciding the dessert menu with the Executive Chef

**Responsibilities**

* Demonstrates hands on approach to all bakery products produced in the Pastry
* Departmentinsuring quality, presentation and consistency standards meet company standards.
* Assist with the development of standardized recipes for all menu items. Ensures that recipesare accurate and updated as needed
* Ensures that all food products prepared meet the established specifications and standards.
* Ensures proper levels of bakery and pastry items are prepared based on forecasted needs andtheir prompt delivery to the designated outlet for guest consumption.
* With a “Hands on Approach” assigns tasks effectively for the efficient use of allocated laborensuring maximum results are achieved and daily production needs have been met in atimely, organized and efficient manner.
* Responsible for complete set up, cleanliness and organization of the Pastry Department andbakery areas at all kitchen locations.
* Seeks to maintain knowledge of industry trends in the world of pastry and baking.
* Bake fresh pastries, desserts and breads for all Casino outlets.
* The Pastry Chef must act as a Manager, team leader and motivator for the Pasty Departmentworking closely with and maintaining good relation with all culinary team members andother departments.
* Recommends measures to improve production/service methods, equipment performance, scheduling, quality control, and suggest changes in working conditions and use of equipmentto increase efficiency and safety of the food service operations
* Communicates variances from standards and expectations to the Executive Chef, Sous Chefs,Lead Cooks, Cooks, Buffet Attendants and utility staff. Maintains awareness of all changesand conveys the correct information to the next shift.
* Ensures that a sanitary, neat, clean, organized, safe, comfortable environment for employeesand guests is maintained at all times.
* Reviews menu items and makes changes as necessary. Utilizes leftovers whenever possible.
* Ensures that kitchen equipment is clean and in working order, reports and prepares workorders for required repairs. Ensures that all equipment is handled safely and with reasonablecare.
* Creates recipe cards for all menu items and trains Bakers using recipe cards.
* Assists the Executive Chef with annual budget process and makes recommendations withregards to the Bakery Department.
* Facilitates all health, safety, sanitary rules, regulations and standards according to healthdepartment and risk management are enforced and followed correctly.
* Attends all meetings and /or trainings sessions as required

**Requirements**

* Serve Safe Certified
* Pays attention to small details, excellent reading comprehension and able to follow instructions correctly
* Strong communication and organizational, time management and multi-tasking skills
* Willing and able to work evenings, weekends and holidays.
* Can work on own as well as part of a team.
* Passion for good food, local ingredients and quality customer experiences.
* Can work well under pressure in a fast-paced, high stress environment
* Ability to Portion control on a large scale
* Clear understanding of weights and measures and has good math skills
* Demonstrates the ability to handle criticism well and learn from mistakes