

JOB DESCRIPTION

Position: Pastry Assistant

Reports To: Pastry Chef/ Culinary Director

POSITION OVERVIEW

The pastry assistant works under the supervision of the pastry chef and culinary director to create wedding cakes and a variety of pastry items, as well as house made breads, ice creams and sorbets for both plated dinner service and banquet dessert displays. The pastry assistant will work creatively as part of a team within a fast-paced work environment while strictly adhering to established sanitation and safety standards.

KEY RESPONSIBILITIES:

Duties may include, but are not limited to:

- Bake cakes and make buttercreams
- Assist with building and decorating wedding cakes
- Produce breads, ice cream and sorbets
- Meet production schedules and timelines for pastry needs
- Produce and assemble desserts; create custards, pastry cream and cheesecake
- Keep pastry shop clean and organized
- Pay close attention to supplies and equipment, informing the pastry chef of any foreseeable shortages or issues
- Maintain and strictly abide by state sanitation/health regulations and PPHG requirement

REQUIRED SKILLS

The pastry assistant must:

- Adhere to and enforce company policies and processes, cooking methods, standard recipes, portion sizes, kitchen rules and quality criteria
- Prepare all products according to food handlers guidelines and follow federal, state, and local regulations and processes relating to food preparation, storage and safety
- Exhibit a strong knowledge of professional kitchen equipment, cooking skills and practices
- Demonstrate self-discipline, initiative, attention to detail and leadership with the ability to multitask in a fast-paced work environment; analyze and execute simultaneous decisions with both speed and accuracy
- Possess excellent communication skills to clearly relate information and ideas, and follow written or verbal instructions quickly and accurately
- Maintain a pleasant, polite manner with a neat and clean appearance
- Work cooperatively and professionally with other departments, with respect to the chain of command
- Be willing to work all shifts and holidays
- Fulfill essential functions of the position that require long periods of standing and/or walking
- Demonstrate the ability to lift 50 lbs

Professional pastry experience required.

Desired attributes: creativity, attention to detail, positive work ethic, organized team player with a sweet tooth. Must be able to organize time effectively, plan and prioritize tasks.

Candidates will be asked to demonstrate food knowledge and preparation as part of the interview process.