



456 King Street
Charleston, South Carolina 29403
WWW.PPHGCHARLESTON.COM

843 { (o) 853.0246
(f) 937.0406

JOB DESCRIPTION

Position: Pastry Sous Chef
Reports To: Pastry Chef/ Culinary Director
Status: Full time, salary

POSITION OVERVIEW

The Pastry Sous Chef 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 sweets for plated dinner service and banquet dessert displays. The Pastry Sous Chef will work creatively as part of a team within a fast-paced work environment while strictly adhering to established sanitation and safety standards.

Hours are flexible

Weekend availability required

***Eligible for 401K match, health benefits, parking, vacation time, paid holidays**

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 Sous Chef 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
- Have a valid drivers license.

SWEET TOOTH 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.