

JOB DESCRIPTION

PATISSERIE CHEF

POSITION

Patisserie Chef

HOURS AND SHIFTS

40-45 hours per five day week.

PERSONS DIRECTLY RESPONSIBLE TO:

Head Chef, Sous Chef, Management and Mr and Mrs Way.

PERSONAL PROFILE

Would ideally suit a committed person who is a versatile team player. Excellent communication from the candidate is needed to all chefs and kitchen porters. An excellent knowledge of pastry work is a must.

JOB SUMMARY

Prepare all sweets for Barfood and the restaurant.

To assist with all kitchen departments, especially keeping a watchful eye on the Barfood section, in particular the preparing of daily specials.

Support and deputise for the Head Chef and Sous Chef in their absence.

MAIN DUTIES AND RESPONSIBILITIES

Check fridge (Starter and Dessert) rotate stock and stock up.

Check menus for particular day

Prepare Mis en Place for the days starters and desserts.

Make a hot sweet (in winter) for Barfood.

Prepare scones for p.m., teas in the bar by 3.15p.m.

Prepare cakes and pastries for the bar.

Check function sheets for any pastry goods required.

Help Barfood when necessary.

Help train commis to perform to standards set by the Head Chef.

Maintain Health and Hygiene regulations.

Participate in any training deemed necessary /statutory.

Promote a good working atmosphere in the department.