



## **Pastry Chef de Partie**

### **Job Overview**

Plan, prep, set up and provide quality service in food service for all baked items, sweet desserts, frozen desserts, show pieces and competition pieces (made of appropriate ingredients) and special amenities served within the hotel property. The Chef should provide input for creativity, menu ideas for banquet items and new desserts for the outlets. Maintain organisation, cleanliness and sanitation of work areas and equipment.

### **Minimum Requirements**

- Leaving Certificate or equivalent vocational training certificate
- Culinary College Degree
- 3 - 5 years' experience in a Culinary Pastry role at a 4/ 5 star hotel or restaurant
- Food handling certificate
- Ability to communicate in English with guests, co-workers and management to their understanding
- Ability to compute basic mathematical calculations
- Ability to provide legible communication
- Ability to work alone

We are looking to employ only the very best professionals to ensure we build a reputation for service excellence.

We are an Equal Opportunities Employer.