



PASTRY CHEF

SUMMARY :

The Pastry Chef will drive, assist and collaborate with the Culinary Leadership team to develop pastry menus and programs for the property. The focus of the role will be to strategically manage the daily operations and long-term vision of the pastry department with a pro-active approach and gracious attitude. This role will contribute to the organization as an active business partner that is responsible for supporting the company's goals, objectives, vision, mission, and values.

DUTIES AND RESPONSIBILITIES:

Major areas of responsibility/ management include, but are not limited to:

- Direct supervision of the Bernardus Lodge pastry department. Evaluate performance; lend guidance, leadership, and discipline as needed with the assistance of the Executive Chef and culinary leadership team. Provide mentorship to Pastry Cooks to grow and develop their knowledge and skills.
- Write, maintain and update all pastry menu specifications, recipes and pictures, production forecasts, and ensure same are being followed.
- Attend BEO meetings, communicate information to pastry department, oversee pastry production flow and make adjustments in order to adhere to control procedures for cost and quality.
- Review staffing levels and schedule the department appropriately to ensure that proper coverage is maintained.
- Monitor to ensure proper receiving, storage (including temperature setting) and rotation of food products so as to comply with Health Department regulations, including coverage, labeling, dating, and placing items in proper containers of kitchen and service.
- Check to see that all equipment in the kitchen is clean and in proper working condition, review daily cleanliness practices with culinary team and keep up with daily cleaning schedule
- Be in the know to current pastry and baking trends and maintain a creative portfolio to use as resources for all food and beverage outlets.

QUALIFICATIONS:

- Minimum of 3 years' service experience, with 1 year of leadership experience in the pastry kitchen
- Recipe development, food costing practices, labor management, team building and menu development experience
- Knowledge of basic pastry fundamentals, techniques and plate presentation

PREFERRED

- Previous luxury service environment experience
- Standalone restaurant experience
- Culinary Degree from an accredited culinary program

EDUCATION:

- High school diploma or equal to a GED.

PHYSICAL DEMANDS:

- Most work tasks are performed indoors. Temperature generally is moderate and controlled by hotel environmental systems; however, must be able to work in extreme temperatures like freezers (-10°F) and kitchens (+110°F), possibly for one hour or more.
- Ability to physically handle knives, pots, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen or storeroom.
- Ability to physically self-demonstrate culinary techniques, i.e., cutting, cooking and baking principles, plate presentation, safety and sanitation practices.
- Must be able to push and pull carts and equipment weighing up to 200 lbs. occasionally.
- Must be able to bend, stoop, squat and stretch to fulfill cleaning tasks occasionally.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening and hearing ability and visual acuity.

CERTIFICATES & LICENSES:

- Food Handler Certificate

WORK ENVIRONMENT:

The work environment at Bernardus Lodge ranges from wintertime lows of 20 degrees to summer time highs to 100+ degrees. While performing these duties the employee may be exposed to outdoor and inclement weather conditions.

GROOMING & UNIFORM:

Employee must wear uniform at all times during scheduled hours. Uniforms are the property of Bernardus Lodge & Spa. Uniforms that have been tampered or destroyed will be the responsibility of the employee and disciplinary action will apply.

- Hair must be clean and kept at a reasonable length.
 - All Food Servers, Culinary and Spa personnel must wear their hair tied back.
 - No extreme dyeing or bleaching of hair is permitted.
 - Fingernails must be clean and well-trimmed at all times.
 - Antiperspirant or deodorant must be worn.
 - Any self-inflicted marking (tattoo) on the body cannot be observed by the public.
 - Cologne or perfume may be worn at a minimum.
 - Nametags must always be worn, unless your department has a specific policy to the contrary.
- See Employee Handbook for detailed policies.