



PASTRY COOK

SUMMARY:

Prepares and bakes pastry products for all outlets as required.

DUTIES AND RESPONSIBILITIES:

The following reflects management's definition of essential functions for this job but does not restrict the tasks that may be assigned. Management may assign or reassign duties and responsibilities to this job at any time due to reasonable accommodation or other reasons.

- Measures and mixes ingredients to form dough or batter, using electric mixer or beats and stirs ingredients by hand.
- Shapes dough for cookies, pies, and fancy pastries.
- Places shaped dough portions in greased or floured pans and inserts them in oven.
- Adjusts drafts or thermostatic controls to regulate oven temperatures.
- Prepares and cooks ingredients for pie fillings, puddings, custards, or other desserts.
- Pours filling into pie shells and tops filling with meringue or cream.
- Mixes ingredients to make icings.
- Blends colors for icings and for shaped sugar ornaments and statuary.
- Support safe work habits and a safe working environment at all times.
- Ability to come to work regularly and on time, to follow directions, to take criticism, to get along with co-workers and supervisors, to treat co-workers, supervisors and members/guests with respect and courtesy, and to refrain from abusive, insubordinate and/or violent behavior.
- Performs other duties as assigned by manager.

QUALIFICATIONS:

- One to two years related experience or equivalent
- Commitment to excellence and high standards
- Strong organizational skills
- Ability to manage priorities and workflow
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm
- Ability to work independently as well as as a member of a team
- Proven ability to handle multiple projects and meet deadlines

- Good judgment with the ability to make timely and sound decisions
- Creative, flexible, and innovative team player
- Ability to perform the physical labor necessary
- Must be able to read and interpret directions and recipes.
- Must provide valid document(s) to work in the US.
- Must meet legal age requirements for the position.

EDUCATION:

- High school diploma or equal to a GED.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met successfully to perform the essential functions of this job. Reasonable accommodations made to enable individuals with disabilities to perform the essential functions.

- Must be able to lift 25 lbs.
- Must be able to stand and walk for long periods of time.

LANGUAGE SKILLS:

- Must speak and communicate in English.
- Must be able to clearly communicate with guests, management and coworkers.

CERTIFICATES & LICENSES:

- Valid California Driver License is required.

WORK ENVIRONMENT:

The work environment at Bernardus Lodge ranges from winter time 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.