

Baker-Pastry Cook

POSITION SUMMARY:

Our Historic hotel requires the talents and skills of a Pastry Cook who can work as a positive team member preparing quality baked items while maintaining standards of cleanliness.

ESSENTIAL JOB FUNCTIONS:

- 1. Responsible for preparing a variety of baked good including yeast bread, rolls, muffins, pastries, cookies and crackers Brownies and pies.
- 2. Checks production schedule and banquet event orders to determine variety and quantity of goods to prepare
- 3. Set up and stock station with all necessary supplies
- 4. Prepares all the food items as directed within timing standards in the kitchen while adhering to proper sanitary controls.
- 5. Follows recipes, controls, portion, and presentation specifications as set by the kitchen.
- 6. Knowledge of portions and internal temperature.
- 7. Follow proper plate presentation and garnish set up for all dishes.
- 8. Assumes 100% responsibility for quality of the products that is served.
- 9. Prepare dishes for customers with food allergies or intolerances.
- 10. Track and report any food waste.
- 11. Handle, store and rotate all the products properly.
- 12. Possess kitchen awareness and sense of urgency.
- 13. Setting up for buffets and banquets.
- 14. Responsible for performing all duties as instructed by any of the Kitchen Managers.
- 15. Ensures that all equipment is clean and in proper working condition.
- 16. Compliant at all times with Marcus Whitman Hotel & Conference Center standards.

JOB QUALIFICATIONS:

- **1.** Must have experience in preparing baked goods.
- 2. Must have basic knowledge of culinary skills and the ability to set up for buffets and banquets.
- 3. Must be willing to work a variety of day/night and weekend shifts.
- 4. Ability to read, write and speak English.
- 5. The ability to work quickly and efficiently while maintaining cleanliness in the kitchen.
- 6. Requires strong organizational skills and the ability to "multi-task."
- 7. Ability to work independently.
- 8. Must possess excellent people and communication skills.
- 9. Possess a positive service-oriented attitude toward our guests, our employees and the hotel.

PHYSICAL REQUIREMENTS

- 1. Continuous standing, walking, reaching above the shoulder, bending, pushing, pulling and carrying.
- 2. Climbing occasionally on stairs or step ladders.
- 3. Sitting occasionally in backed chair to complete paper work.
- 4. Lifting up to 50#

LICENSE OR CERTIFICATION:

1.Food Handlers Permit

GROOMING STANDARDS

All employees must maintain a neat, clean and well-groomed appearance per hotel guidelines (specific standards available). Uniforms for this position will be provided.

ENVIRONMENTAL SETTINGS

- 1. Safety adherence to property and department safety standards & procedures at all times.
- 2. Exposures to cleaning chemicals
- 3. Operation of equipment and tools