

Pastry Chef

ABOUT THE MARCUS WHITMAN HOTEL:

The Marcus Whitman Hotel & Conference Center is a Walla Walla landmark anchoring historic downtown. The Marcus Whitman Hotel offers beautifully appointed guestrooms, an expansive modern conference center, seven on-site wine tasting rooms, and a nationally recognized award-winning restaurant and casual wine lounge, all set to a sophisticated old-world backdrop. We invite you to consider being a part of our award winning culinary team working in a spacious kitchen with up to date equipment.

POSITION SUMMARY:

Responsible for hiring, training, managing and coaching the pastry and baking team to provide high quality and creative baked goods, desserts and pastries that are timely, fresh and meets quantity needs for all areas of the hotel including breakfast service, dinner service, Chef's table and banquet events.

JOB QUALIFICATIONS:

1. Candidate will possess two to three years of post high school education, preferably a culinary degree.
2. Two to three years experience as a Pastry Chef or related culinary position is required with knowledge of high volume production of breads, pastries and desserts.
3. Advanced knowledge of the principles and practices within the food profession is required; this includes experiential knowledge required for management of people and/or problems and excellent oral, reading and written communication skills
4. Candidate must be willing to be hands on with staff and operations and be willing to work a flexible schedule that includes event-based hours including evenings, weekends, holidays and seasonal local events and large group catering that spike business levels.
5. Must have attention to detail with ability to multi task and manage multiple events simultaneously.
6. Produce creative plated and buffet desserts with both traditional and modern preparations.
7. Ability to read, write and speak English.
8. The ability to work quickly and efficiently while maintaining cleanliness in the kitchen.
9. Requires strong organizational skills that include great communication for ordering product needs with built pars and proactive planning for these needs for scheduled banquets and dining room breads and desserts.
10. Ability to work independently.
11. Must meet grooming standards and present themselves in a professional manner at all times.
12. Must meet and exceed customer expectations ensuring proper amounts prepared for banquets as well as consistent availability of desserts for our Guests to order in restaurant outlets and lobby cart at all times.
13. Posses a positive service oriented attitude toward our guests, our employees and the hotel.

ESSENTIAL JOB FUNCTIONS:

1. Coordinate, plan, participate, and supervise the production, preparation and presentation of food in a high volume bakery department.
2. Provide a safe, sanitary work environment, which conforms to all standards and regulations and achieves profitable, competitive quality products.
3. Supervise and participate in the production, preparation and presentation of all foods for unit as assigned by the Executive Chef to ensure that a consistent quality product is produced which conforms to all established standards.
4. Interview, schedule, train, develop, empower, coach and counsel, resolve problems, provide open communication, recommend discipline as appropriate and perform special projects and other responsibilities as assigned.
5. Create and decorate cakes and other special events cakes and showpieces.
6. Create breads, bread baskets, breakfast pastries and other items as requested.



7. Works closely with the Executive Chef and the other members of the kitchen staff to ensure our guests receive exceptional food quality presented in an elegant fashion.
8. Inventory assigned pastry storage areas with accurate, timely and complete monthly ending physical inventory.
9. Attend weekly Banquet Event Order meetings and work with Executive Chef and Directory of Catering to develop menu items for upcoming events.
10. Manage inventory levels and re-ordering.
11. Ensures that all equipment is clean and in proper working condition.
12. Setting up for buffets and banquets.
13. All other duties as assigned by management

PHYSICAL REQUIREMENTS

1. Sitting occasionally in backed chair to complete paper work.
2. Continuous standing, walking, reaching above the shoulder, bending, pushing, pulling and carrying.
3. Standing for long periods of time, walking constantly on various surfaces
4. Climbing occasionally on stairs or step ladders.
5. Lifting up to 50#

LICENSES OR CERTIFICATES

Food Handler's Permit | Serve Safe certification preferred.
Alcohol Handler's Permit – Class 13
Certified Pastry Chef preferred

GROOMING:

All employees must maintain a neat, clean and well-groomed appearance per hotel guidelines.
(specific standards available)

ENVIRONMENTAL SETTINGS

1. Safety requirements, adhere to company property and department safety standards that include MSDS/SDS awareness, equipment and procedures at all times.
2. Exposures to cleaning chemicals that include MSDS/SDS education and awareness for yourself and team members.
3. Operation and maintenance of equipment and the necessary supply of tools for team members success.

SUPERVISOR:

Executive chef

