

Head Pastry Chef – Job Description

Reports to: Executive Head Chef

Overview:

- Overseeing pastry kitchen staff
- Ordering supplies
- Producing baked goods
- Decorating and plating various pastries and desserts
- Keeping the kitchen organized

Duties:

- ❖ Promoting high standards within the pastry division
- ❖ Responsible for the writing of the dessert menu
- ❖ the cooking and preparation of all the pastries within the kitchen, petit fours, breads, desserts and sorbets to the required standard
- ❖ To develop and train the commis pastry chefs
- ❖ To maintain standards of food hygiene and health and safety
- ❖ To source the best local food producers who share our passion for great local and seasonal products.
- ❖ Stock control and costing
- ❖ Food ordering
- ❖ GP
- ❖ Wage Costs,
- ❖ Lieu Time Controls and basic computer skills