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**Job description and person specification**

**Job title:** Pastry Chef

**Location:** Newton Court, Newton, Nr Leominster

**Hours:** Part time, 2 to 3 days a week, Monday to Sunday, working hours between 8 and 4, plus evening events e.g. Steak nights, Christmas parties etc

**Reports to:** Sous Chef

**Job purpose:**

Under the direction of and working alongside the Sous Chef to create and bake a variety of goods (quiches, cakes, desserts etc) for the café and restaurant to meet the daily demands of customers and for on-site and off-site events

**Responsibility areas**

* Ensure pastry provision from the kitchen as per the Sous Chef’s instructions.
* Work with the Front of House Team to ensure adequate supply and range of baked goods and desserts, responding to customer feedback and adjusting as necessary
* Ensure all activities comply with current legislation with regards to Food Hygiene Regulations, COSHH and HACCP.
* Ensure minimum food spoilage and waste.
* Contribute to the development of menus and costings e.g. events and afternoon teas
* Support colleagues in the kitchen in all areas including the cold and hot sections e.g. covering the grill section due to absence such as holidays and sickness

**Person Specification**

**Specialist knowledge and experience**

Experience of

* Producing and presenting high quality baked goods and desserts within a commercial environment

In-depth knowledge of:

* A wide range of foods and ingredients, food preparation methods and presentation including current trends
* COSHH Infection Control and Health and Safety regulations and HACCP.
* Suitability of varied food types relevant to the needs of different conditions – for example diabetic, allergens.

**Skills and behaviours**

**Teamworking**

Interacts with others in a sensitive and effective way. Respects and works well with others.

**Planning and organising**

Organises and schedules own activities and resources. Thinks ahead and plans for contingency.

**Flexibility and resilience**

Successfully adapts to changing demands and conditions. Maintains effective work behaviour in the face of set-backs or pressure. Remains calm, stable and in control of themselves.

**Personal motivation**

Commits self to work hard towards goals. Shows enthusiasm and commitment.

**Special conditions**

Work evenings to support events e.g. steak nights, weddings, Christmas parties etc

Newton Court Pastry Chef October 2024