

## Pastry Chef

**Competition Number:** 11-015-W

**Employment Status:** Winter Season

### Job Description

Responsible for preparation of pastries. Pastry department provides dessert buffet, plated desserts, breads, cakes, cookies, truffles, petite fours, muffins, danishes, and special diet requests. Ensures the highest level of quality pastries for guests. Checks stock rotation and that incoming food is stored properly.

### Qualifications

- Pastry Chef certification.
- Three to five years experience in a similar position.
- Ability to communicate effectively.
- Ability to work independently.
- Willing to work a variety of day and weekend shifts.
- Attributes include energetic personality, punctuality, and good grooming standards.

**Compensation:** \$3,000 to \$3,500 monthly depending on experience