



Executive Pastry Chef

We have an exciting opportunity for a creative and passionate individual to join our team as the Executive Pastry Chef. The ideal candidate will have an unquestionable love for all things pastry, enjoy creating innovative menu ideas and have a keen eye for detail. The individual should also have an enthusiasm for working with local, heritage grains and Irish produce. As head of the pastry team this candidate will be supportive and nurturing, contributing to the positive environment in our kitchen.

Title:	Executive Pastry Chef	Department:	Kitchen
Contract Type:	Full-Time	Salary:	Competitive

Job Description

Executive Pastry Chef will:

- Establish, develop and nurture relationships with millers, growers and suppliers
- Be responsible for developing new seasonal items for the menu
- Be responsible for all daily prep, this will inc. but is not limited to, mixing doughs, managing fermentation, lamination, shaping, proofing, baking, fillings and garnishing
- Ensure all pastries items produced by the team are of the highest quality
- Manage, nurture and encourage the rest of the pastry team
- Ensure compliance with HACCP regulations
- Ensure cleanliness standards are upheld at all times
- Manage stock control, stock take and ordering
- Conduct staff training of new team members
- Follow safety procedures when handling heavy items
- Work to sales and financial targets

Applicant Requirements

- Minimum of 1 year experience working in a professional bakery environment
- Experience working with laminated and enriched doughs
- An understanding of fermentation
- Be a self starter, able to work independently and on a large scale
- Be competent using commercial sized equipment
- Ability to work in a fast paced environment
- Capable of problem solving
- Have a keen eye for detail
- Exceptional organisational skills
- Ability to work as a team player
- Effective communication skills
- Driven and constantly wanting to improve and learn new skills
- Be a positive ambassador for our brand and values
- Happy to work in an open kitchen
- A strong understanding of HACCP regulations
- Ability to menu plan and effective product costings
- An understanding of financial projections and targets

Perks & Benefits

- Discounts on bread and pastries
- Two staff coffees per day
- Opportunities for career progression, with regular reviews
- Healthy and wholesome staff meals
- Opportunity for creativity and freedom of expression
- To be part of an exciting, growing venture
- Bright, natural light-filled work environment on the beautiful coast

We look forward to hearing from you soon.