



Job Description

Job title:	Head Pastry Cook
Reports to:	Executive Chef

Job Purpose:

As the head of the pastry department with Long Beach Lodge Resort, you are professionally committed to excellence in pastry and baking preparation and presentation. You are expected to be a leader on the Food and Beverage Team and help with the continued growth of the culinary program.

Duties and Responsibilities:

- Work with the Executive Chef to develop seasonal dessert menus
- Responsible for all daily bread and pastry production
- Execution of small wedding cakes, as well as desserts for events and meetings
- Responsible for keeping pastry department stocked with all necessary ingredients
- Manage and write prep lists for pastry assistant
- Ensure that proper sanitation techniques and Occupational Health & Safety standards are maintained at all times
- Ensure that food quality, presentation and consistency is maintained at all times
- Maintain efficient use of produce, portion controls and stock turnover to ensure food costs are kept in line with established budgets
- Effectively perform other related duties as directed by Executive Chef
- Stock and organize work areas, fridges, freezers and storeroom
- Maintains a clean, safe, hazard-free work environment.

Qualifications:

- Red Seal Certificate (Journey person paper's)
- FOODSAFE certification
- Minimum 3 years pastry experience
- Energetic, creative and innovative with a strong attention to detail
- Assertive, professional and positive with a proven ability to lead by example
- Guest-service oriented and quality sensitive

Working conditions:

Flexible, must be willing to work early mornings as well as weekends and holidays based on the business needs

Physical requirements

- Constant standing and walking throughout shift for up to 10 hours
- Frequent lifting and carrying up to 30 lbs

- Kneeling, pushing, pulling, lifting
- Occasional ascending or descending stairs

Approved by:	Lara Anderson, Director of Operations
Date approved:	January 2019
Reviewed:	January 2019