

## **Job Description: Pastry Cook**

### **Summary:**

*Reporting to the Pastry Chef, the pastry cook works with them to execute all of the pastries for the hotel*

### **Job Requirements:**

- Minimum of 2 years experience preferred in an upscale restaurant or shop.
- Professional, articulate, friendly, and punctual.
- Possesses and exhibits the drive to provide exceptional service.
- Full time flexible hours are required (able to work days, nights, weekends, holidays).
- Must be able to stand/walk for 8 hours; bend, push, pull; lift 50 lbs.
- Proficient in computer skills including POS systems, Word and Excel.
- Professional appearance appropriate for a fine dining establishment.

### **Skills:**

- Able to work at a rapid pace while maintaining attention to detail; ability to multi-task
- Must have good supervisory skills.
- Must have good communication with cooks and front of house.
- Must be skilled in time management.

### **Attitude:**

- Must exhibit an excellent service attitude and be willing to go out of their way to accommodate the guests and exceed their expectations.
- Must be flexible and able to adjust to meet the changing needs of guests.
- Must maintain a level of professionalism and communicate effectively.
- Must show enthusiasm for the job, the restaurant and the hotel.
- Must be considerate, patient and willing to help out fellow employees.
- Must have a good self-image.
- Must be able to tolerate pressure and work calmly and efficiently during busy times.
- Possess the highest work ethics, personal morals and honesty beyond reproach.

### **Duties:**

- Responsible for working with the Pastry Chef to execute all of the pastries for the hotel.
- To ensure the pastry bench is run in a professional manner in the absence of the Pastry Chef.
- To ensure effective daily communication with relevant departments.
- To liaise with the Pastry Chef and implement new items.
- To be flexible and willing to help other departments at busy times if required.
- To comply with all Bruce Hotel policies and procedures to ensure that all-statutory regulations are observed and that the kitchen comply with these requirements.