**Pastry Chef de Partie**

We are currently recruiting for an experienced Pastry Chef de Partie to join our team to assist with excellent cooking according to the chef’s recipes and specifications.

**Key Responsibilities:**

* Experience with patisserie and baking preferred but not essential.
* Preparing, cooking and presenting dishes within your specific section.
* Optimizing the cooking process with attention to speed and quality.
* Being aware of profit margins and keeping waste to a minimum.
* Preparing a wide variety of goods such as cakes, cookies, pies, breads etc. following traditional and modern recipes.
* Crete new and exciting desserts to renew our menus and engage the interest of customers.
* Adhere to and help enforce strict health & hygiene standards.
* Assisting the Executive Head Chef and Sous Chefs in the development of new dishes and menus.

**The Ideal candidate will have:**

* At least 2years proven experience in a Pastry Chef de Partie role.
* Proven experience working with high volumes to a high standard.
* Excellent use of various cooking methods, ingredients, equipment and processes.
* Ability to multitask and work efficiently under pressure.
* Excellent attention to detail & creativity.
* Working knowledge of baking with ingredient limitations (pastries that are gluten free, sugarless etc.)
* Confident working on your own initiative and part of a team.
* Certificate in culinary arts, pastry-making, baking or relevant field.

**We can offer you:**

* Competitive Salary.
* Excellent opportunities to progress within the group.
* Discounted Spa Treatments.
* Free Gym Membership (T&C’s apply).

Please note that it will only be possible to reply to those being called for interview.