

Assistant Pastry Chef

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Company: Fisher Island Club

Location: Miami

Category: management

Are you a hospitality professional with experience in retail and have a love for hospitality and genuinely exceeding expectations? Would you like to further your hospitality career in an upscale resort environment with breathtaking views? If so, please read on! Fisher Island Club is looking to hire a full-time Assistant Pastry Chef.

This position has a competitive wage, depending on experience. All eligible full-time regular employees are also offered great benefits, including medical, dental, vision, a 401 (k) retirement savings plan, holiday pay, vacation time, paid time off (PTO), short-term disability, life insurance, AD&D, free parking, and free meals. If this sounds like the right opportunity for you to dive deeper into the hospitality industry, consider applying to join our exceptional team today!

ABOUT FISHER ISLAND CLUB HOTEL & RESORT

Accessible only by ferryboat or private yacht, our boutique property is comprised of a collection of just 15 graciously appointed historic and reimagined cottages, villas, and guesthouse suites that surround the now-iconic limestone and marble Vanderbilt Mansion mere steps from the beach, pool, spa, restaurants, and marina. Our private membership-only club boasts a beach club with one of the country's only genuinely secluded beaches, a 15-room all-suite luxury hotel, an award-winning championship golf course, 17 tennis courts, 4 pickleball courts, two deep-water marinas, a variety of casual and formal dining venues, a spa, a salon, a fitness center, the Vanderbilt Theater, an aviary with over a dozen exotic

birds, and an observatory for stargazing. No other Miami resort or hotel offers the type of world-class luxury and 5-star level of service that we do.

It is the superior service and attention to detail that our staff provides to our residents, members, and hotel guests that distinguishes us from other private clubs. That's why we consider the health and well-being of our staff members to be one of our highest priorities. In addition to competitive wages, we are pleased to offer a variety of excellent benefits and career growth opportunities.

DepartmentCulinary

Place of WorkPastry Kitchen, Market Bakery, and all support areas

Job Overview

Plan, prep, set up, and provide quality service in all areas of pastry production to include, but not limited to breads, breakfast pastries, cookies, simple syrups, jams, displays/centerpieces in accordance with departmental quality standards and specifications. Displays and presentations of breakfast pastries, the employee will be able to follow the established recipe to the exact specification and approval of the Executive Pastry Chef. Maintain and organize their station and equipment in a neat and orderly fashion to meet the Chef's expectations. Maintain and contribute to a positive work environment. Able to receive products and vet vendors to ensure the highest quality of base ingredients are received. Active and continuous R&D related to premium baked goods to enhance the membership experience. Supports outlet chefs and catering with bread production.

Reports to:Executive Pastry Chef, Executive Sous Chef, Executive Chef, Director of Market Operations

Key Relationships:

Internal kitchen staff, stewarding staff, food and beverage service staff, purchasing department, storeroom, catering and engineering.

External: Club members and visitors.

Standard

Specifications :

Requirements are representative of minimum levels of knowledge, skills, and or abilities, to perform this job successfully.

Qualifications:

Essential:

High school diploma or equivalent vocational training certificate.

5 years of experience in the culinary/pastry field.

Ability to communicate in English with guests, co-workers, and management.

Ability to compute basic mathematical calculations.

Flexible schedule to allow for overnight shifts.

Desirable:

Culinary college degree.

Food handling certificate.

Sanitation certificate.

Ability to communicate in multiple languages.

Skills:

Ability to perform job functions with attention to detail, speed, and accuracy.

Ability to prioritize, organize, delegate work, and follow through with assigned tasks.

Ability to be a clear thinker, remain calm, and resolve problems using good judgment.

Ability to work well under the pressure of meeting production schedules of food displays.

Ability to handle multiple tasks at one time while maintaining a high level of professionalism.

Ability to work with Microsoft Office (Outlook, Excel, Word, PowerPoint)

Ability to professionally construct an email and communicate effectively.

Essential Job

Function

Ability to maintain a clean, neat, and organized work environment.

Ability to follow recipes, to increase or decrease recipes as needed.

Can mix, proof, store, and bake bread and pastries properly.

Can properly follow all processes that are in place.

Understand how to read BEOs or special request order sheets.

Can communicate with all internal employees efficiently. {stewarding, banquets}

Can fill out all requisitions properly.

Can follow all rules and regulations in the employee handbook properly.

Properly rotate the product in the walk-in cooler.

Clean and maintain equipment properly.

Maintain and strictly abide by state sanitation/health regulations and hotel requirements.

Equal Employment Opportunity - Drug-Free Workplace

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Generated on: 2024-05-03 by [Expertini.Com](#)