



PASTRY CHEF

Amara Singapore

Date Posted: 19 April 2017

Apply By: 19 May 2017

| **Department:** F&B Kitchen

| **Employment Type:** Full Time

JOB SUMMARY:

Responsible for the operations, hygiene, safety and cleanliness of Pastry Kitchen. Responsible for manpower planning and ensuring food quality adheres to the Hotel's standards.

RESPONSIBILITIES:

1. Check the functions for the day and if there is any guest feedback/complaint.
2. Prepare and submit market lists.
3. Prepare and bake cakes, pastries, bread and desserts for F&B outlets and functions.
4. Create menus for special occasions and festive seasons.
5. Prepare bread for buffet and pastries for ASRS from Monday to Friday.
6. Assign work to the pastry team.
7. Attend daily Kitchen meeting.
8. Check and receive goods to ensure they are in good quality.
9. Maintain proper stock for smooth running of operations.
10. Conduct inventory checks every month.
11. Raise inter-transfer form for complimentary giveaways and delivery to ASRS.
12. Control food costs with Cost Control.
13. Upkeep hygiene, safety and maintenance of kitchen and equipment.
14. Conduct OJT (On-the-Job Training) for staff.
15. Supervise staff in food production.
16. Conduct performance appraisals for staff and manage their performances by coaching and training them in accordance with established hotel standards.
17. Cover the duties of the Chief Baker in his absence.

Others

1. Perform ad-hoc projects or other duties as assigned by Executive Chef or Director of Kitchen.

JOB REQUIREMENTS:

1. Support and uphold the company mission, vision and values.
2. Maintain highest standards of professionalism, ethics, grooming and attitude towards staff and guests.
3. Pleasant personality.
4. Costing and measurements ability.
5. Strong situational problem solving and decision making.
6. Good interpersonal skills.
7. Good leadership skills.
8. Pastry culinary skills and creativity.
9. Eye for details.

QUALIFICATIONS & EXPERIENCE:

1. No qualifications required
2. Food Hygiene Certificate
3. 5 years of relevant experience in baking, pastry and desserts making

SPECIAL REQUIREMENTS:

1. Ability to work on weekends. Long hours may be required
2. Familiarity with hotel systems (Training will be provided)

Interested applicants may email their resume to Career.sg@amarahotels.com