Clare College

Job Description

Job Title: Pastry Chef

Reports to: Head Chef

Hours of work: 37.5 per week (75 per fortnight)

Main duties:

As a Pastry Chef, you are responsible for operating the pastry section of the kitchen to deliver an excellent customer experience for Fellows, students, staff and guests to the College and to develop seasonal offerings. Specifically, you will be responsible for performing the following tasks to the highest standards:

- Assist running the pastry section of the kitchen.
- Ensure excellent quality throughout the dessert offerings.
- Coordinate all pastry and dessert preparation and presentation.
- Plan production to facilitate daily requirements.
- Develop appropriate seasonal menu offerings.
- Help towards managing food cost controls to contribute to F&B revenue.
- Ensure compliance with food hygiene and Health, Allergen Information and Safety regulations.
- Assist the Head Chef with compiling weekly menus for buttery and formal halls.
- Help to develop and design pastry dishes that are suitable for use for the conference menus.
- Ensure the pastry room is kept in a clean and tidy condition and stocks are managed within budgetary constraints
- Any other duties reasonably required of a person working in this position.