



PASTRY CHEF

PARTYMAN CATERING CORE VALUES

Happiness | Respect | Teamwork | Success | Passion | Relationships

SKILLS FOR SUCCESS

- Understands and demonstrates Partyman's Core Values
- Exceptional verbal communication, including; writing, speaking, and interpersonal skills
- Detail-oriented
- Basic culinary knowledge including; knife skills, measurement conversions, recipe interpretation, food handling/cooling procedures, and cooking temperatures
- Multi-tasking abilities while goal focused

JOB DESCRIPTION

The Pastry Chef will work with the Executive Chef and Sous Chef and be responsible for the production of all pastry and baked goods. The ability to develop and scale new recipes to meet our clients' needs is key for this role. Creativity and attention to detail come in handy while making and decorating desserts.

PRIMARY DUTIES & RESPONSIBILITIES

- Operate and manage all pastry responsibilities for the kitchen, working together with other chefs.
- Prepare a variety of pastry and baked goods ranging in small to mass quantities.
- Execute with a high level of efficiency and productivity.
- Decorate, present, and display pastries and baked goods to meet Partyman's standards of food quality and presentation.
- Smile, present well, and provide outstanding guest interaction whenever interacting with clients, guests, or other employees at all times.
- Offer support and ideas to create new menu items along with innovative improvements.
- Develop new recipes and menus to keep up with the latest trends.

OCCASIONAL OTHER DUTIES MAY INCLUDE

- Support the kitchen team with general food preparation and execution.
- Attend events to support the kitchen.
- For the right applicant, this could be a combined Sous/Pastry Chef position.

JOB REQUIREMENTS

Education

- High school diploma or GED preferred.
- Food Safety Certification is preferred but not required.

Experience

- Minimum five years of pastry experience, or two years with a culinary degree.

Skills

- Effective communication skills, including writing, speaking, and interpersonal communication.
- Ability to give direction and delegate preparations out to kitchen staff.
- Food safety knowledge.

Physical

- Standing, walking, bending, and lifting throughout the shift.
- Ability to lift 40 pounds frequently and independently.
- Ability to lift up to 100 pounds with another team member.

Other

- Valid Driver's license and/or reliable transportation to work.

SCHEDULE REQUIREMENTS

- Schedule may fluctuate seasonally and based on event bookings.
- Can offer part-time or full-time hours.

COMPENSATION

Pay

- Hourly ranging from \$14.00 - \$20.00/hour, based on experience.

Benefits

- After 1 year of employment, the ability to enroll in retirement with a 3% company match.
- After 90 days of employment, eligible to enroll in health coverage.
- No meal allowances are issued, however, food made available specifically by the Executive Chef only is permitted when available.
- A Partyman T-shirt will be issued yearly and should be worn on event days for set up.

EMPLOYEE REVIEWS

- First review to occur 30-60 days after employment inception.
- Thereafter, every six months during the Nov/Dec time period and July/August time period.
- Improvement plans and interventions as needed.