

NOW HIRING



PASTRY CHEF

JOB DESCRIPTION

The Club at Bella Collina is looking for an experienced Pastry Chef to prepare a variety of desserts, pastries or other sweet goods. Your skill in baking high quality treats should be matched by your creativity to develop new amazing tastes and recipes. The ideal candidate will be well-versed in culinary arts with a passion for sweet and delicious creations. They must adhere to health and safety standards to provide clients with the best possible serving. The goal is to enhance customer satisfaction so that we can maintain and expand our clientele.

RESPONSIBILITIES

Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes
Create new and exciting desserts to renew our menus and engage the interest of customers
Decorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting
Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget
Check quality of material and condition of equipment and devices used for cooking
Lead and motivate pastry assistants and bakers to work more efficiently
Identify staffing needs and help recruit and train personnel
Maintain a lean and orderly cooking station and adhere to health and safety standards
Manage and Enhance in house Cake & Bread Program
Design and decorate cakes according to customer specifications
Ensure the quality and freshness of all cakes produced

Job Type: Full Time

Starting Pay: \$26 Per Hour

BENEFITS

- 401(k) 6% Match
- Dental insurance
- Health insurance
- Life insurance
- Paid time off
- Vision insurance

APPLY

Upload your resume through the Bella Collina Website or email to Ana Jaramillo at: ajaramillo@bellacollina.com