

NOW HIRING

PASTRY INTERN

JOB DESCRIPTION

The Club at Bella Collina is seeking a passionate and driven Pastry Intern to join our distinguished culinary team. This 6 month internship offers a unique opportunity to gain hands-on experience in a luxury fine dining environment, with a special focus on creating high-end wedding cakes and elegant pastries for upscale banquet events.

RESPONSIBILITIES

- Assist in the preparation and execution of high-end wedding cakes, custom desserts, and a variety of pastry offerings for events.
- Participate in the full pastry production cycle including mise en place, baking, assembling, decorating, and plating.
- Maintain high standards of cleanliness, food safety, and quality control in accordance with state and company standards.
- Support the pastry team in large-scale banquet operations, including luxury weddings, private parties, and club events.
- Learn and apply modern pastry techniques, including sugar work, chocolate tempering, and artistic plating.
- Collaborate with the broader culinary team to ensure cohesive execution of dessert components with banquet and plated menus.
- Manage time efficiently in a fast-paced, deadline-driven environment while maintaining attention to detail.

QUALIFICATIONS

- Currently enrolled in, or recently graduated from, a Culinary or Pastry Arts program.
- A passion for pastry arts, creativity, and a strong desire to grow within the luxury hospitality industry.
- Basic knowledge of pastry tools, equipment, and techniques.
- Excellent organizational and communication skills.
- Strong work ethic and positive attitude; team-player mentality.
- Ability to work evenings, weekends, and holidays as required by event schedule.

JOB TYPE

Part Time

PAY

\$17.00 Per Hour

APPLY

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