



TITANIC HOTEL
BELFAST

JOB DESCRIPTION

TITLE:	Pastry Chef
DEPARTMENT:	Kitchen
RESPONSIBLE TO:	Head Chef, Assistant Executive Head Chef
RESPONSIBLE FOR:	All Commis Chefs

Job Purpose

To ensure the smooth and efficient running of the Section for which you are responsible. To implement and maintain a high standard of hygiene. To produce food to the required standard – following all of the published specifications and standard.

Main Responsibilities/Key Tasks

As a Pastry Chef, you are responsible for operating the pastry section of the kitchen while working closely with the Executive Chef and Assistant Executive Chef to deliver an excellent Guest experience. A Pastry Chef will also be required to plan production and 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
- Bring creativity to the pastry offerings
- Supervise and coordinate all pastry and dessert preparation and presentation
- Plan production to facilitate daily requirements
- Develop appropriate seasonal menu offerings
- Manage food cost controls to contribute to Food and Beverage revenue
- Ensure compliance with food hygiene and Health and Safety regulations
- To maintain a high standard of Kitchen cleanliness and hygiene practice.
- To report equipment faults and defects.
- To attend all relevant training as and when required.



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- To show willingness to take on additional responsibilities when necessary.
- Familiarise yourself with our Core Values TITANIC which link to the desired behaviours that we expect all our employees to display
- To have a thorough knowledge of and adhere to the law with regard to the following company regulations:
 - Fire regulations and procedures
 - Health and safety regulations
 - First aid procedures
 - Food hygiene regulations
- To be attired correctly at all times and to maintain a high standard of personal hygiene and cleanliness.
- To undertake special duties or work outside the normal daily/weekly routine but within the overall scope of the position at the request of the Executive Head Chef/General Manager/Deputy General Manager.