

Job Description

Position: **Pastry Cook/Baker**

Reports to: Pastry Chef & Executive Chef

Overview

The Fort Garry Hotel, Ascend Collection® is known for its exceptional Food & Beverage offerings, including our Oval Room Brasserie and Banquet/Catering functions. The Pastry Cook/Baker is an integral member of the hotel's Culinary Team. Reporting to the hotel's Pastry Chef, you will be responsible for supporting the hotel's culinary team in all aspects of deserts and baking. You will prepare pastries, cookies, breads, cakes and deserts while at the same time keeping the pastry kitchen clean and organized. This is a fast-paced environment; you must be able to work independently, as well as being part of a team and have an exceptional attention to detail.

Duties

Assume daily baking responsibilities according to schedule and business needs.
Preparation of Outlet, Banquet and any other food requirements.
Requisitioning of food, beverage and dry goods from the storeroom.
Ensure that refrigerators, freezers, working areas and kitchen are kept clean.
Ensure that equipment is functioning, sanitized and that any maintenance is reported to Kitchen Management.
Ensure strict control of waste and portion and help to control food quality and cost using standard recipe methods, pictures and maintain low inventory.
Must never say no to a guest request without offering an alternative.
Must comply with requests from departmental managers.
Attend appropriate meetings.
On a need bases: sweep, mop, wash down tables and general cleaning to ensure a clean and sanitary workplace.
Other duties as required including assisting on occasion other areas of the kitchen.

Qualifications

A minimum of 2 years' experience in pastry preparation and fair knowledge of fine dining Certificate or Diploma in Cooking would be an asset
Creativity, Dedication, Organization
Self-motivated – ability to work independently to high standards
Proven ability to work well under pressure as a supportive teammate