

CHEF DE PARTIE - PASTRY

The Corinthia Palace Hotel & Spa is recruiting a Chef de Partie in the Pastry department. The right candidate, who must have a proven track record of achieving results and maintaining exemplary levels of customer service, will join the Hotel's award-winning Food & Beverage team.

Duties and Responsibilities:

- Responsible for day to day preparation and service of Pastry and Bakery whilst ensuring that the highest standards are maintained at all times to the standards required by the hotel.
- Assists the Pastry Chef with the management of all food production to clients within the hotel.
- Assists the Pastry Chef in the ordering of food purchases and stock control, ensuring that stock levels are in line with Company requirements.
- Ensure that maximum effort is given to achieve an efficient service whilst maintaining the highest possible standards.
- Maintains effective communication within the department and ensure that the Pastry Chef is kept well informed of any problems/queries that have arisen.
- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.
- Ensure excellent quality throughout the dessert offerings.
- Follows proper handling and right temperature of all food products.

Job Requirements:

- Hold an ITS Food Preparation & Production Diploma or equivalent
- A minimum of two years working experience in a kitchen within a 5 star hotel
- In possession of a valid Food Handler's License
- Attention to detail and creativity
- Artistic abilities
- Articulate and imaginative
- A flexible attitude to working hours
- Good communication skills
- Interest in Food and the industry
- Must be able to temper chocolate
- Must be able to work clean and tidy and in a timely manner
- Must have good communications skills, both written and verbal
- Demonstrates excellent skills in one or more areas of patisserie ie: sugar, chocolate, afternoon tea, plated desserts or banqueting

The closing date for the above vacancy is 21 October 2018.

To be considered for above role please click 'apply' to be directed to our website to complete the online questionnaire.