



Position: Chef de Partie – Pastry

Department: Kitchen

Reports to: Head Pastry Chef / Sous Chef

Overview:

The Chef de Partie – Pastry is responsible for overseeing the pastry section in the kitchen, ensuring the production of high-quality desserts, pastries, and baked goods. This role requires a creative and skilled pastry chef with a passion for producing elegant, visually appealing, and delicious desserts that meet The Ross Hotel’s exceptional standards. The Chef de Partie – Pastry will work alongside other kitchen staff to ensure the smooth running of the pastry section and contribute to the overall success of the kitchen.

Key Responsibilities:

- Prepare and produce a variety of pastries, cakes, breads, desserts, and other baked goods for all outlets, ensuring consistency and high-quality standards.
- Manage the pastry section efficiently, overseeing the preparation and presentation of all pastry items.
- Ensure all pastries and desserts are presented beautifully and according to the hotel’s style and standards.
- Assist in developing and creating new dessert items for menus, working with the Head Pastry Chef and Sous Chef to ensure variety and seasonal relevance.
- Maintain cleanliness, organization, and proper hygiene in the pastry section, adhering to all health and safety regulations.
- Monitor stock levels for the pastry section and work with the kitchen team to ensure adequate supplies and minimize waste.
- Train and supervise junior pastry chefs and kitchen assistants, ensuring they follow procedures and maintain high standards of pastry preparation and hygiene.
- Manage mise en place for the pastry section and prepare ingredients in advance to ensure smooth service during busy periods.
- Ensure all food products are stored correctly and safely to maintain freshness and quality.
- Ensure compliance with food safety and hygiene standards, including correct food storage, handling, and waste management.
- Collaborate with other kitchen sections to ensure consistency in food quality across the entire menu.
- Assist with inventory control and ordering ingredients for the pastry section as required.
- Contribute to the overall kitchen operations and support the Head Pastry Chef and Sous Chef as needed.



Working Hours:

As per the schedule provided, including evenings, weekends, and public holidays as required.

Working Conditions:

This role involves working in a fast-paced kitchen environment with extended periods of standing and working with hot ovens and equipment. The Ross Hotel offers a supportive work environment, competitive compensation, and the opportunity to work in a renowned kitchen with a talented pastry team.