



Pastry Assistant

Job Titles Include: Pastry Assistant

Division/Department: Nashville Yards

Reports to: Chef

Salary Grade: Entry Level - Hourly

Position Manages: N/A

Experience: Minimum 1-2 Years in a Restaurant, Hospitality, or Food Service kitchen.

Last Revision Date: 11/9/20

SUMMARY

Your job is to work as part of the team in the kitchen, producing high-quality bakery items under the direction of the Chef. We are looking for talented individuals that thrive in a fast-paced environment. You will follow recipes, control food production, maintain a clean and sanitized workstation, and adhere to all kitchen maintenance and sanitation standards. You will be required to learn our recipes and menu including preparation, ingredients, garnishing and plate presentation. At times, the need for new recipes could be requested so you must have the ability to create the implementation of new recipes.

PRIMARY RESPONSIBILITIES

1. Assists with the preparation and service of baked goods.
2. Must be familiar with food preparation and related techniques.
3. Follow recipes for baked goods to include cakes, cookies, pies, pastries, breads, etc.
4. Receive guidance from the bakery lead on the preparation, baking, and presentation of all baked goods.
5. Utilizes and enforces health and safety standards in the kitchen.
6. Monitor/manage food waste and control food cost and usage by following proper requisition of products from storage areas, product storage procedures, standard recipes and waste control procedures including checking and maintaining proper food holding and refrigeration temperature control points.
7. Be familiar with MSDS binder to ensure that OSHA standards are met.

8. Ensure that all equipment is kept clean and kept in excellent working condition through personal inspection. Ensure that preventative maintenance programs are followed.
9. Attend all scheduled employee meetings and bring suggestions for improvement.
10. Assist Chef and General Manager in Ensuring that team member activities result in a health score of 95+.
11. Manage food waste and come up with creative ways to minimize.
12. Ensure high quality product and services for all Guests.
13. Other duties are assigned as needed.

EDUCATION & EXPERIENCE

- High school Diploma or GED required. 18+ preferred.
- Minimum of 1 Year in Restaurant, Hospitality, or Food Service. Catering Experience a plus.
- Must be able to speak, read, & write in English.

REQUIREMENTS

- Demonstrated verbal and interpersonal communication skills.
- Ability to follow direction & respect authority.
- Work well under pressure.
- Ability to problem solve and think on your feet.
- Polished in appearance and willing to follow Chef's Market's dress code & uniform policies.
- Flexible schedule.
- Will be required to own a solid black polo and black dress pants, black belt, black socks, & black slip resistant shoes.
- Uniform to be determined.
- Manual dexterity to include using kitchen utensils and handling food items.
- Must be able to tolerate industry standard chemicals used for cleaning and sanitizing, and be able to withstand a hot and/or close environment.

WORK SCHEDULE

- Work hours may include morning, days, evenings.
- Shifts are during the week.
- Shift preferential is dependent upon your availability & reliability.

PHYSICAL REQUIREMENTS

- Stand/work on feet for 6-8 hours.
- Ability to lift/carry up to 50lbs when needed.

- Often required to stand, walk, stoop, bend and reach with arms.
- Must be able to remain in a stationary position 95 percent of the time.