



Infinity Brazil

PASTRY COOK

Position Summary:

The primary responsibility of the Pastry Chef is to be accountable for the financial running, quality production and operational management of all Patisserie and Bakery venues onboard.

Principal Duties and Responsibilities:

Project the image of a confident manager.

- Maintain a structured department.
- Utilize exceptional time management skills.
- Encourage subordinates to expend the maximum use of the fresh products available to achieve the best results for the recipes compiled by the Corporate Pastry Chef.
- Improvise and be creative on menu items when the need arises.
- Develop and comply with the systems, procedures, rules, objectives and timelines set by the organization.
- Take a disciplined approach when undertaking tasks.
- Provide the best possible solution to problems.
- Consider problems as a challenge.
- Collect information relevant to a problem, determine the root cause, identify and develop a practical solution, communicate the findings, and implement action to resolve the problem.
- Be systematic and logical in the approach to decision making.
- Ensure that all necessary facts and information are available and accurate, and the decision made is carefully considered.
- Create a positive and innovative atmosphere.

- Encourage people to commit themselves to the task at hand and go above and beyond what's expected in order to achieve key objectives.
 - Motivate people to do their best by using positive reinforcement.
 - Assert authority when necessary.
 - Strive to follow timelines and meet deadlines to overcome problems.
 - Be proactive in the work environment.
 - Manage the food production operation in all outlets for the Pastry and Bakery Department in a smooth and efficient manner.
- Ensure that menus, recipes, guidelines, and methods provided by the Corporate Pastry Chef are followed accordingly.
- Maintain quality and consistency in taste, presentation and appearance according to recipes and pictures.
 - Rectify discrepancies immediately.
 - Supervise and check all pastry outlets (Buffet, Specialty Restaurant, Afternoon Teatime), ensuring that standards are followed accordingly.
 - Work closely with the Kitchen Steward to accomplish tasks related to inventory, equipment control and maintenance, Public Health Sanitation Rules and Regulations, and training and re-enforcement.
 - Oversee the electronic requisitioning and ordering process to ensure the proper use of ingredients.
 - Possess good guest-interaction skills and deal with feedback received.
 - Supervise the coffee corner and each location where pastries are served.
 - Ensure that the Pastry & Bakery Department are productive and operated with the least supervision required from the Executive and Senior Executive Chef.
 - Provide Crew and Staff Mess with a selection of pastries and bakery goods for all meals.
 - Assist the Executive Chef in preparing additional work schedules (Embarkation Day, Special Functions, etc.) for Pastry/Bakery Personnel.
 - Ensure that recipe reviews are conducted

Experience

Minimum of 5 years of experience as Pastry Chef in a luxury hospitality establishment or upscale cruise

line.

- Advanced pastry skills.
- Knowledge of the latest culinary trends.
- Good bakery skills.
- Advanced leadership skills.
- Fluent in written and spoken English.
- Communicate effectively with the senior management.
- Possess ability to lead and make decisions.
- Good administrative skills.
- Experienced in coaching subordinates.
- Must be cost and quality conscious

Preferred

College Degree in Culinary.

*this job description is to be considered as a general reference of duties and responsibilities for the position as it might change according to ship and cruise line.

Effective: Jan/2020