



# Infinity Brazil

## ASSISTANT PASTRY

### **Position Summary:**

The Assistant Pastry is responsible for delivering products of the highest quality in terms of freshness, taste, and consistency, with strict adherence to USPH/FDA guidelines. Assistants are responsible for procuring ingredients, scaling, preparing, and finishing in accordance with standardized procedures and corporate specifications. He/she reports directly to the Chief Pastry. He/she is responsible for following all standardized procedures, safety regulations, and notifying the Chief Pastry or Pastry of any shortages or discrepancies in products or ingredients. The Assistant Pastry is responsible for keeping their immediate work area clean at all times.

### **Principal Duties and Responsibilities:**

- Ensures all food is prepared fresh and is of the highest quality
- Strictly adheres to all procedures and corporate specifications, methods and instructions from supervisor
- Reports to work on-time and in a clean uniform
- Maintains an organized and efficient flow of production, with regards to changes in forecasts and menus
- Responsible for procurement, scaling, preparing, and finishing products
- Consistently checks temperatures in foods and follows proper procedures in regards to chilling, and holding food.
- Reports waste to supervisors on a daily basis
- Checks station upon arrival to determine status of outstanding safety, or equipment issues

- Checks station prior to leaving to ensure cleanliness, proper disposal/removal of food, and proper storing and labeling.
- Maintains USPH/FDA standards for station
- Performs other related duties as assigned or as directed. The omission of specific duties does not preclude the supervisor from assigning duties that are logically related to the position.
- Must be familiar with the Safety and Environmental Protection Policy and carry out the policies and procedures appropriate for his/her position.

## **Experience**

Minimum of 1 year in kitchen operations.

- Good written and spoken English.
- Communicate effectively with the senior management.
- 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