

Pastry Chef



Full-time, 12 months - \$3000/months - Tampa. FL

Description of the company

A French fine dining restaurant and wine bar located in Tampa, Florida is looking for an experienced and passionate line cook to join their team

Missions

- Prepare pastries, breads, cakes, candies, and other desserts.
- Filling custom orders, setting dessert menus, and pairing desserts with entrees.
- Follow health and safety regulations to ensure the restaurant products are safe for consumption.
- Order supplies, and set budgets. .

Skills

- Proven experience as Pastry Chef, baker or relevant role
- Great attention to detail and creativity
- Organizing and leadership skills
- In depth knowledge of sanitation principles, food preparation and baking techniques and nutrition
- Certificate in culinary arts, pastry-making, baking or relevant field