**Pastry Chef**

**Westminster Canterbury on Chesapeake Bay**

3100 Shore Drive Virginia Beach, VA 23451

**JOB DESCRIPTION**

The Pastry Chef is responsible for preparing food and pastries in accordance with current federal, state, and local standards, and Westminster-Canterbury's established policies and procedures. This position may be provided guidance and directed by the Sous Chef, Executive Chef and/or the Asst. Director or Director of Dining Services, to ensure that quality food service is provided at all times.

**RESPONSIBILITIES**

* Follows recipes provided for preparation and plate service of food
* Prepare specialty yeast products
* Prepares from scratch breads and quick breads
* Produces a variety of types of cookies
* Prepares a variety of types of cakes and describe techniques used in mixing, panning, baking and basic decorating
* Demonstrates basic icing and decorating techniques
* Prepares a variety of fillings and toppings for pastries and baked goods
* Produces a variety of types of pies and tarts
* Completes meal temperature and evaluation checks in cooperation with duty manager, and formally tastes all food items prepared
* Serves correct portion and diet to residents in Health Care, Main Dining Room, and Cafeteria
* Cleans work area and equipment used in food preparation
* Follows safety and sanitation rules and practices
* Ensures that all food preparation and assembling is done in accordance with Universal Precautions and established procedures
* Demonstrates proper selection of equipment and utensils for specific application
* Demonstrates proper scaling and measurement techniques
* Offers creative suggestions to enhance the quality of service provided by the Westminster-Canterbury Bakery
* Trains and mentors the Asst and Apprentice Pastry Chef
* Maintains compliance with the tracking and monitoring systems utilized to maximize productivity and efficient use of supplies
* Disposes food and waste in accordance with established policies and procedures
* Must maintain positive and professional working relationship with all residents and staff
* Assists in standardizing work methods and establishing food service production lines to ensure meals are timely prepared
* Completes preparation records appropriately for Health Care, Bistro, and Main Dining room

**QUALIFICATIONS**

* Graduate of an Accredited Culinary Arts Program with AOS Degree, preferred
* 2 years pastry chef experience in large hotel or similar with banquet/restaurant facilities.
* At least 3 years of experience in a high-volume food production setting
* Prior cooking, baking, food service experience preferred
* Experience reflecting emphasis on bakery techniques preferred
* Comprehensive knowledge of food preparation and handling techniques
* Basic knowledge of nutrition
* Some food service experience
* General knowledge of food safety and sanitation procedures and practices
* Neat, clean, and professional appearance
* Strong knowledge of safety and sanitation rules and practices
* Ability to effectively communicate
* Available to work a flexible schedule, including some weekends, holidays and early morning shifts
* Physical Requirements:
  + Must be able to lift, work on your feet throughout shift, and bend, kneel, stoop, and reach
  + Ability to lift up to 50 lbs.
  + Able to operate kitchen equipment (including fire extinguisher)

**BENEFITS**

* Health & Dental Available Day 1 for new employees!
* Dental Insurance
* Life Insurance
* Long-term Disability Insurance
* Medical Insurance
* Short-term Disability Insurance
* Employee Assistance Program
* Retirement Plan with employer match
* Paid Time Off (PTO)
* Employee Discounts
* Excellent Advancement Opportunities
* Scholarship Program for Employees/Family Members
* Tuition Assistance
* Six paid holidays
* Vision