



POSITION DESCRIPTION

JOB TITLE: Pastry Cook

JOB TYPE: Part Time/Full Time

DEPARTMENT: Culinary/ Kitchen

REPORTS TO: Executive Chef, Chef De Cuisine, Kitchen Supervisor and Other Designated Supervisors

JOB SUMMARY: We are looking for an energetic person who would love to support the culinary department in the kitchen. We are looking to bring on someone who shares our passion for food, wine, and superior service. Ideal candidates are highly motivated and effective at working in a fast-paced team environment. In addition, shares our passion for hospitality and creating exceptional and memorable experiences.

ESSENTIAL DUTIES:

- Creating pastries, baked goods, and confections, by following a set recipe.
- Creating a positive team atmosphere among employees that encourages accountability and achieves the highest standards of food.
- Maintain, secure, and healthy environment by establishing, following, and enforcing sanitation standards and procedures including food handling, storage, and temperature.
- Must have working knowledge of the following cooking techniques (broiling, roasting, sautéing, braising and other methods) and how they relate to menu items to be served.
- Maintains work area and cooking equipment in proper and sanitary order.
- Prepares and plates food to order in accordance with approved recipes.
- Covers, dates, labels, and stores food items and ingredients during the scheduled shift.
- Prepares and presents menu items following recipes and designated presentation to include fish, steaks, poultry, pork, game, vegetables, and hot appetizers.
- Properly season all food items.
- Always adheres to proper rotation and sanitation standards.
- Assures overall freshness and quality of all food items.
- Perform other duties as assigned.

JOB KNOWLEDGE & EDUCATION LEVEL: High school diploma or equivalent preferred but not required. At least two to three years of related experience and/or training required or equivalent combination of education and experience. Must have a valid Food Handlers Certificate.

SKILLS AND APTITUDES: Ability to prioritize tasks effectively. High quality standards for production and service. Maintain a professional and courteous environment. Good team player. High level of morale and productivity.

WORK LOCATION: In person

The expected base wage range for this position is \$16.50 - \$20 per hour based on experience. This position may be eligible for additional compensation according to the Company's policies, as they may be amended from time to time.



The above statements are intended to be a general description. The omission of a specific duty does not exclude it from the position if work is similar, related or logically assigned. Moreover, the description is subject to change as the needs of the employer or position change.

Pacifica is an Equal Employment Opportunity Employer committed to hiring a diverse workforce and maintaining an inclusive culture. All qualified applicants will receive consideration for employment, without regard to their race, religion, ancestry, national origin, sex, sexual orientation, age, disability, marital status, medical condition, and any other status protected by state or federal law. As an Equal Employment Opportunity Employer, we comply with the Americans with Disabilities Act (ADA) to make reasonable accommodation to qualified individuals. Qualified individuals are encouraged to discuss potential accommodations with the employer.