

JOB POSTING

Job Title: Pastry Chef

Job Status: Full-time, Permanent

Start Wage: \$70,000 - \$75,000 per annum

Summary of Position:

The Pastry Chef is responsible for overseeing the daily culinary operations of Aura Restaurant + Waterfront Patio, Inn Room Dining, Duo Café Bakery, and banqueting. The Pastry Chef works with and under the direction of the Head Chef, with a focus on the pastry and dessert program. The Pastry Chef assists in the supervision of the kitchen in the absence of the Head Chef.

Responsibilities:

- Develop, cost and implement items for Duo Café Bakery, seasonal dessert menus for Aura Waterfront Restaurant + Patio, and desserts for banquets, that showcase creativity, technique, while maintaining approachability
- Collaborate with the Head Chef on menu planning, features, and special events
- Commitment to consistency, creativity, and guest satisfaction
- Conducts ordering, inventory and scheduling for the pastry shop
- Train, mentor, and supervise colleagues, fostering a collaborative and positive work environment
- Work together with the Head Chef and other leaders in maintaining proper inventory controls of food, supplies and equipment
- Assist in achieving financial and operational targets both food cost and labour cost control
- Ensure performance management of culinary colleagues is conducted in a timely and consistent manner
- Communicate effectively with all colleagues and leaders
- Ensure all colleagues adhere to Inn at Laurel Point's Health and Safety Policy and BC Food Safe Standards
- Support all Health, Safety & Wellness requirements and initiatives throughout the hotel
- Operate and maintain equipment in a safe manner
- Comply with all company policies and procedures as outlined
- Attend BEO meetings, pre-con meetings, wedding tastings and any other departmental and interdepartmental meetings as necessary
- Assist in conducting colleague meetings
- Develop kitchen colleagues to their fullest potential in a calm, compassionate and effective manner
- Any other duties deemed necessary to fulfill the role

Job Requirements:

- Proven leadership and managerial skills supporting an environment of colleague growth & development and interdepartmental teamwork
- Strong technical foundation in classical and contemporary pastry, baking, and dessert production
- Creative, with a demonstrated ability to contribute to a refined and seasonal menu program
- Current on pastry trends and active in the furthering of his/her culinary development
- Must have valid Food Safe Certification
- First Aid Level 1, WHMIS and Food Safe Level 2 an asset
- Sound working knowledge of Windows XP, MS office, Excel, and Outlook
- Knowledge of all related kitchen positions
- Understanding of Front of the House operations and functions
- Must be able to lift 30lbs on a regular basis
- Flexible availability for shift work including early mornings and late nights
- Must be fully available to work weekdays, all weekends and all statutory holidays
- Understands the importance of creating a fun and rewarding work environment
- Must be able to embrace the 4 core values of the Inn at Laurel Point: **Excellence, Respect, Curiosity and Stewardship**


Reports To: Head Chef

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

Apply Now! Please email your resume to careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers

What's in it for you?

- Competitive Wages
- A fun & friendly workplace culture that embraces diversity
- Cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Comprehensive benefits package
- Colleague of the month recognition program
- BBQs on our stunning Terrace patio, free themed year-end Gala to thank you
- Aura waterfront restaurant + patio staff discount – 50%
- Need a staycation? We've got you covered, after your 1-year work anniversary, enjoy a complimentary one-night stay including breakfast for 2
- Friends & Family hotel discount (so you can show off your amazing workplace)
- Candidate referral bonus - \$500
- Industry discounts
- Workshops
- Cross-training opportunities

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- Skill and advancement training programs
 - Shower and locker facilities

Thank you for considering Inn at Laurel Point as your employer of choice!