

Head Pastry

- Job title : Head Pastry
- Number of position: 01
- Diploma: BTS pastry or equivalent
- Experience: 5 years minimum
- Gender: Male
- Age: 25 to 45 years
- Language: Arabic/English
- Contract term: Unlimited duration, 2 months notice period
- Probation Period: 3 Months
- Annual Leave: 30 days
- Ticketing: 1 ticket / year to home country
- Accommodation: Suitable accommodation Provided by the company
- Medical: Company local Medical coverage provided
- Transportation: Provided by the company
- Other Benefits: KPI based evaluations in line with company policy
- Weekly Hourly Regime: 48 H
- Salary: 800 \$

- **Job Description:**

We are looking for a talented and experienced Head Pastry Chef to lead our pastry department.

The ideal candidate will have a passion for creating exquisite pastries and desserts, with a keen eye for detail and a commitment to quality.

As the Head Pastry Chef, you will be responsible for overseeing the production of all pastry items, ensuring that they meet our high standards of taste and presentation.

You will work closely with the culinary team to develop new recipes and menu items, while also managing the day-to-day operations of the pastry kitchen.

This includes ordering supplies, managing inventory, and ensuring that all health and safety regulations are followed.

The successful candidate will have excellent leadership skills, with the ability to inspire and motivate a team of pastry chefs and assistants.

You should have a strong background in pastry arts, with a proven track record of success in a similar role. If you are a creative and dedicated pastry professional looking for a new challenge, we would love to hear from you.

- **Responsibilities:**

- Oversee the production of all pastry items.
- Develop new recipes and menu items.
- Manage the day-to-day operations of the pastry kitchen.
- Order supplies and manage inventory.

- Ensure all health and safety regulations are followed.
- Train and mentor junior pastry staff.
- Collaborate with the culinary team on menu planning.
- Maintain high standards of taste and presentation.

- **Requirements:**

- Proven experience as a Head Pastry Chef or similar role.
- Strong background in pastry arts.
- Excellent leadership and team management skills.
- Ability to develop creative and innovative recipes.
- Knowledge of health and safety regulations.
- Strong organizational and time management skills.
- Ability to work in a fast-paced environment.
- Excellent communication skills.