



## **Pastry Cook**

**Reports to:** Sous Chef

**Department:** Kitchen Table

**FLSA:** Full Time Non-Exempt

### **Position Summary**

Reporting to the Sous Chef, the Pastry Cook will assist in creating a delightful dining experience and desserts that are fresh, vibrant and nutritious. The Pastry Cook prepares excellent quality pastry items in line with the Cuisine Profile and follows the professional functioning of the main kitchen cooking staff. The Pastry Cook is responsible for ensuring all menu items are produced in the high standards set by the Executive Chef, warmly interact with guests when plating food during meal services, participates in kitchen and dining room operations, safety and sanitation procedures. The Pastry Cook works closely with the Sous chefs and other food service managers to ensure efficient operations of the food service department in line with 1440's Cuisine Profile, mission, vision and values. The Pastry Cook will be assigned a specific area that they will be responsible for setting up with their team. The Pastry Cook models a passion for 1440's food services vision.

### **Accountabilities**

- Ability to communicate to guests about daily menu, allergies and local sourcing.
- Ability to plate food for guests per Executive Chefs standards.
- Ability to be a team player and help the kitchen reach success daily.
- Ability to help wash dishes, bus tables, deep clean all culinary areas on campus.
- Prepare all desserts and pastry items to the standards set by the Sous Chef.
- Knowledge of proper technique in mixing, shaping and baking different baked goods including quick breads, cookies, cakes, sauces, ice cream and bread.
- Pull food from freezer storage to thaw in the refrigerator. Ensure proper portion, arrangement, and food garnish.
- Maintain all food safety logs, follows steps of service, culinary checklists and direction of the culinary team.
- Monitor the quality and quantity of food that is prepared.
- Communicate assistance needed during busy periods.
- Inform F&B service staff of 86'ed items and available menu specials. Ensure the quality of the dessert and pastry items.
- Prepare and cook desserts and pastries according to recipes, quality standards, presentation standards, and food preparation checklist.
- Assist management in training all new team members.
- Accountable for following all recipes approved by Executive Chef



- Accountable for following all SOP's
- Communicate needs for present and future meals in a timely fashion
- Ability to give and receive professional feedback, and use information to improve
- Able to follow FIFO
- Flexibility to adjust to menu changes daily, and learn current and future menus
- Maintain a safe and sanitary workstation
- Ensure that all desserts and pastries prepared meet the flavor, texture and presentation standards established by the Executive Chef and Cuisine Profile
- Responsible for individual aspect of meal service as directed by the sous chef
- Maintain good relations with fellow team members in and out of kitchen table
- Understand proper baking time and temperatures in line with standards set by the Executive Chef
- Other duties and projects as assigned

#### **Essential Skills and Experience**

- Follow all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications.
- Ability to clock in and out with accuracy. Follow written schedule and break times throughout your shift.
- Ensure uniform and personal appearance are clean and professional; maintain confidentiality of proprietary information; protect company assets. Anticipate and address guests' service needs.
- Speak with others using clear and professional language. Develop and maintain positive working relationships with others; support team to reach common goals; listen and respond appropriately to the concerns of other employees.
- Ensure adherence to quality expectations and standards.
- Able to stand for 8-10 hours in a single shift.
- Ability to lift 50 lbs. while employing proper lifting technique
- Demonstrate high-level of knowledge in farm-to-table, natural foods and remaining current regarding food service and cuisine trends
- Refer to Physical and Work Environment Checklist for guidelines & expectations for this job.
- Dedicated to farm-to-table cuisine and experience as cook preferably in a large-scale kitchen environment.
- Experience providing an excellent guest experience, including creating loyalty and repeat customers.
- Ability to be well organized, maintain concentration, good timing and clear thinking in fast-paced environment. Work with a sense of urgency.



- Have a current California Food Handler’s Card.
- Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

**AAP/EEO Statement:**

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I have received, reviewed and fully understand the above job description. I further understand that I am responsible for the satisfactory execution of the essential functions described therein, under all conditions as described.

Employee Name \_\_\_\_\_ Date \_\_\_\_\_

Employee Signature \_\_\_\_\_ Date \_\_\_\_\_