



## **PASTRY CHEF:**

The Pastry Chef at The Loren at Pink Beach, must be able to produce outstanding plated A La Carte desserts, buffet desserts, chocolates, ice cream and sorbets, sugar work, wedding cakes, themed cakes and chocolate work showpieces for a high-end Hotel and Restaurant establishment. The Pastry Chef must be capable of designing menu's reflecting both fine dining and casual desserts. Must also have an excellent knowledge of French pastries, Danishes, croissant and brioche. Attention to detail, organizational skills and time management are paramount.

Applicant must have at least four (4) years' experience in a first-class establishment. Certification from a recognized culinary school is an asset. Must also have an excellent knowledge of French pastries, Danishes, croissant and brioche. Attention to detail, organizational skills and time management are paramount. This position involves shift work including weekends, nights and public holidays. All positions require good physical conditions.

You may apply directly for this vacancy by visiting The Loren at Pink Beach "Careers Website" at <https://thelorenhotel.bamboohr.com/jobs/> or by emailing [careers@thelorenhotel.com](mailto:careers@thelorenhotel.com)

**Application Deadline is Tuesday, 15th December 2018.**