

LA MON

HOTEL & COUNTRY CLUB



Job Description: Full-Time Pastry Chef

Main tasks and duties:

- You will assist the head pastry chef in the full running of a very busy environment
- Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety
- Monitoring portion and waste control to maintain profit margins

Skills:

- Excellent skills in pastry and bread making
- Basic Food Hygiene certificate
- A cool head with the ability to work well under pressure
- Organisational flair

Knowledge, Skills and Abilities:

- Excellent communication skills required
- Professional appearance and attitude
- Time management skills
- Knowledge of health and safety regulations is required

To apply, please request an application form from: Julie Moore
Email: julie.moore@lamon.co.uk