

Shully's Cuisine and Events, Milwaukee's premier caterer is looking for our next Head of Pastry. This position will start on a Part-Time basis as the COVID-19 pandemic continues to be resolved, with the opportunity for Full-Time employment as we return to our normal business.

Primary Duties to Perform

- Provide high quality, delicious center of plate desserts and pastries for our catered events.
- Provide assistance to owner/executive chef for all phases of the pastry department
- Maintains and updates culinary skills and knowledge. Advancement in the imagination, and innovation of the culinary arts is essential
- Involved with all aspects of high quality pastry/dessert cooking and techniques
- Special occasion cake decorating skills. Bonus: chocolate decorations and/or pastillage (sugar)
- Assist with dessert menu creation/development and costing for custom-catered clients
- Supervise, train and schedule part-time employees as needed. Provide feedback and recommendations on employee performance to ownership
- Responsible for cost control measures for dessert food production including budgeting, inventory, ordering and labor
- Provide oversight for all health, safety and sanitation requirements of the pastry kitchen.
- Work with other departmental employees to develop strategies and execute all catered events
- Knowledgeable of food allergies
- Hours vary and include evening and weekends

Qualification to include

- Education: Culinary Arts Degree preferred
- Minimum 5 years in upscale dining, catering and banquet experience in the pastry department with managerial experience
- Self-starter and detail oriented
- Ability to walk, stand and/or bend continuously to perform essential job functions
- Ability to work under pressure and deal with stressful situation during busy periods and slow
- Maintains and updates culinary skills and knowledge; innovative, yet classical
- Willing to share knowledge with team to add value (team player)
- Excellent organizational and time management skills
- Excellent people skills with the ability to handle high stress situations and to find proactive solutions to issues as they may arise

Full-Time Benefits

- Health insurance options
- Employer provided life insurance worth \$10,000
- Dental, and vision insurance options
- Daily staff meal
- Five Days of paid vacation after your first year of service. 10 paid vacation days after your second year of service.
- One paid holiday, and one paid personal day