

Part-Time Pastry Department Assistant Chef

The primary responsibility of the Assistant Pastry Department Chef is:

Primary Duties to Perform

- Provide assistance to Head of Pastry Department for all phases of the pastry department production.
- 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, and high volume pastry/dessert cooking and techniques.
- Special occasion cake decorating skills. Chocolate decorations and/or pastillage (sugar).
- Assist Head of Pastry with dessert menu creation/development and costing for custom-catered clients.
- Work with other departmental employees to develop strategies and execute all catered events.
- Knowledgeable of food allergies.
- Hours vary and include evenings, weekends, and holidays; must be available during busy season (May thru October).

Qualification to include

- Education: Culinary Arts Degree, or baking / pastry degree preferred.
- Minimum 2 years in upscale dining, catering and banquet experience in the pastry department.
- Self-starter, self-policing, and detail oriented. Uphold the standard that Shully's Cuisine and Events has set-forth.
- Ability to walk, stand and/or bend continuously to perform essential job functions. Able to lift up to 50 pounds on occasion.
- 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
- Ability to manage multiple tasks and quickly adapt to changes.

To apply, please email your resume and application to careers@shullyscuisine.com. For questions, please call 262-242-6633