



Hotel Cerro Job Description

Position Title: Pastry Cook

Lines of communication: **Reports to:** Executive Chef

Responsible for: Overall Kitchen Production

Liaises with: Sous Chef, Cooks, Kitchen Staff

Position Summary:

The cuisine at Hotel Cerro focuses on the exceptional natural flavors of our region and our own Edible Garden. Whether you're lingering over a weekend brunch, having a grab & go snack, or enjoying a sit-down meal, our food is always fresh, delectable and proudly local. With a progressive and seasonal cooking style, the local ingredients are the hero of every dish. We utilize root to fruit and nose to tail butchery to create unique and memorable celebrations of the land with every dish. Join us to experience the aromas, flavors, colors and textures of one of the best San Luis Obispo restaurants.

Responsible for daily production of menu desserts, pies, cakes, cookies, ice creams, pastries sweet and savory, and any other tasks as assigned by the Executive Chef. When Executive Chef is not present, be able to organize prep lists for the day and produce efficiently.

Duties and Responsibilities will include but not be limited to the following:

- Responsible for completing daily prep lists.
- Overall responsibility for the efficient operations of food service, from breakfast through dinner service

- Meet regularly with Executive Chef to review feedback, inventory, and plan for each week.
- Maintain organization of the pastry area, cleaning throughout the day.
- Organize the walk-in according to designated areas, rotate product
- Maintains a high level of morale and productivity.
- Monitor BEO's, special requests, and member pickups for Life of Pie
- Follow local Health Code and Guidelines to ensure safe and quality products.
- Occasional inventory and ordering of supplies, and report to Executive for consolidation.
- Complete projects in a timely manner as required by Executive Chef

Prerequisites:

- Strong verbal and written communication skills. Multi-lingual ability is a plus.
- A highly driven and motivated individual with an artistic ability, and knowledge of flavor composition and seasonality.
- Working knowledge of classic technique, and modern aesthetics.
- Must be able to create attractive products in an efficient manner.
- Must be flexible in terms of working hours and schedules.
- Must be able to physically endure long periods of standing and lift 50lbs overhead.
- Must possess technical understanding of cuisine, flow of a kitchen, and how to organize.
- Must be able to handle a multitude of tasks in an intense, ever-changing environment.
- Must be effective at listening to, understanding, and clarifying the concerns and issues raised by guests and employees

Education

- AoS or equivalent completion of accredited Baking and Pastry program.

Experience

- 1-3+ years in upscale restaurants or bakery.