

Swamp Assistant Pastry Chef

The Assistant Pastry Chef is responsible for delivering the Swamp experience and great food to all guests. The Assistant Pastry Chef reports to the Chef.

Essential Functions:

- Prepares delicious pastries and other food according to our recipes - accurately under pressure
- Schedules, trains, manages, enforces policies and procedures for all bakery staff
- Has knowledge of food safety and sanitation practices (ServSafe certification a plus). Stores products with attention to handling, shelf life and rotation
- Has demonstrated problem-solving ability
- Manages and achieves the budget goals for the bakery department budget
- Understands the variability and challenges of working with seasonal foods
- Has demonstrated problem-solving ability and is a superb communicator
- Is in active part of the Swamp Team so adheres to high standards of service, quality and presentation in bakery and while assisting the pizza, cafe, and retail departments when needed
- Ensures the bakery is fully stocked with ingredients and supplies for all Swamp baked goods- adjusting orders based on availability

The Success Patterns for this position are:

- Has two to three years cooking experience in a variety of kitchens, experience with breads, laminated doughs a plus
- Has a reputation for excellent relations with co-workers and staff
- Has a reputation for maintaining a safe and clean kitchen
- Is organized, detailed oriented, self-motivated and able to multitask
- Has great respect for local food

Physical Demands

- Must be able to relocate up to 50 lbs
- Bending, stooping, walking and standing for long periods at a time
- Working in an often hot environment
- Must be able to ascend/descend stairs throughout the day

Compensation

- Pay based on skill and availability starts at \$13-\$15 per hour and advances based on performance
- Must be able to work early mornings and weekends
- Benefits include 20% discount and free shift meals.
- Wage increase available if exceeding requirements.