



## Pastry Chef

At the Flour Pot Bakery, we are committed to delivering exceptional baked goods to Brighton, Hove, Worthing and the surrounding areas in Sussex. The ideal candidate will bring a passion for pastry, a flair for innovation, and a commitment to delivering high-quality, delicious products, including baking and finishing cakes and sweet products. As a Pastry Chef at Flour Pot Bakery, you will play a key role in creating an extraordinary culinary experience for our customers.

We are always looking for friendly, enthusiastic, and approachable individuals to join our fantastic team! People who can build rapport with ease and continue to give our customers confidence in the fact that every element of their experience at the Flour Pot is being delivered by people that care.

### Key Responsibilities and Tasks:

- Create and develop innovative and high-quality pastry recipes in line with Flour Pot Bakery's standards
- Carry out the daily production of a variety of cakes and sweet products, ensuring consistency, freshness, and adherence to quality standards
- Manage inventory and ingredient sourcing to maintain optimal levels and minimise waste
- Collaborate with the entire bakery team to coordinate production schedules, ensuring efficient workflow and timely delivery of products
- Conduct regular quality checks on ingredients and finished products to uphold the bakery's commitment to excellence
- Always adhere to high hygiene and safety standards in the kitchen
- Contribute to the development of seasonal menus, introducing new and exciting pastry items to engage customers
- Stay abreast of industry trends and incorporate new techniques and ingredients into pastry offerings

### Knowledge, Skills and Abilities required:

- Knowledge of kitchen operations, equipment and the requirements of the role
- A willingness to learn and develop
- To display consistently high standards
- To be a positive and effective communicator within the bakery team
- To have a flexible attitude towards working hours and willing to assist in all areas of the operation

### Personal Qualities and qualifications

- Formal education in pastry arts or a related field - desirable
- Proven experience as a Pastry Chef, with a track record of success in a high-volume bakery or similar setting
- Demonstrated ability to create unique and visually appealing pastries with a focus on flavor and texture
- Ability to thrive in a fast-paced environment, adapting to changing circumstances and priorities.

- Knowledge of food safety regulations and a commitment to maintaining a clean and organised kitchen

