



Viennoiserie Chef

At the Flour Pot Bakery, we are committed to delivering exceptional baked goods to Brighton, Hove, Worthing and the surrounding areas in Sussex. With a passion for excellence and a dedication to using the finest ingredients, we have established ourselves as a reputable bakery for delicious pastries, bread, and sweet products. As a Viennoiserie Chef at Flour Pot Bakery, you will be responsible for creating exquisite and authentic Viennoiserie products, such as croissants, pain au chocolat, and danishes. The ideal candidate will be a passionate pastry chef with a deep understanding of traditional Viennoiserie techniques, a keen eye for detail, and the ability to consistently produce pastries of exceptional quality.

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:

- Assist with the production of Viennoiserie items, ensuring that each product meets the highest standards of taste, texture, and appearance
- Collaborate with the Senior Viennoiserie Chef to innovate and refine Viennoiserie recipes, staying abreast of industry trends while preserving the authenticity of traditional French baking
- Maintain rigorous quality control measures to guarantee consistency in Viennoiserie production, including taste tests, visual inspections, and adherence to established standards
- Work closely with the Senior Viennoiserie Chef to plan daily and weekly production schedules, taking into account seasonal variations and customer demand
- Oversee inventory and ordering of viennoiserie ingredients, ensuring freshness and optimal stock levels.
- Adhere to all health and safety regulations and maintain a clean and organised workspace

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 Viennoiserie or a related field - desirable
- Proven experience as a Viennoiserie Chef, with a track record of success in a high-volume bakery or similar setting
- Demonstrated ability to create unique and visually appealing Vien products 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

