

We are now recruiting a Pastry Chef with outstanding talents to join our team at the modern 4* family owned Westport Hotel Group.

Main Duties:

Working with the Head Chef in devising and implementing an appropriate and exciting pastry/dessert offering for our customers.

Ensuring the delivery of food and pastries produced is of the highest possible standard.

Working in line with HACCP requirements

Requirements:

At least two years previous experience as a Pastry Chef in a 4* establishment.

To have a strong knowledge of HACCP.

To work and meet the departments goals and objectives in regards of cost gross profit margins, menu planning, standard of food preparations, and kitchen hygiene.

Ability to multitask and work efficiently under pressure.

To communicate clearly and professionally, and collaborate with others in pursuit of the hotels goals.