

Company Description

Founded in October 2010 by Olivier Bendel, Déliciae Hospitality Management (DHM) opened its first restaurant, L'Entrecôte The Steak & Fries Bistro, on the quaint duxton hill in Singapore. DHM currently has 6 restaurants, all situated at iconic destinations across Singapore: L'Entrecôte The Steak & Fries Bristro at duxton hill, lorong mambong and customs house; Sabio by the Sea over-looking the sea at the picturesque Quayside Isle-sentosa cove; BTM at duxton hill; and Riviera our stunning Mediterranean Fine Dining and Lounge concept over-looking the iconic Marina Bay of Singapore

We are looking for a creative Pastry-Chef De Partie to be responsible for crafting delicious desserts and confectionery, you are responsible for operating the pastry section of the kitchen while working closely with the Chef De Cuisine and his assigned kitchen/outside catering team.

Position: Pastry-Chef De Partie

What we Offer (with terms and conditions)

- Industry-standard medical benefits
- 14 days annual leave
- Open-door policy
- Restaurant Budget Bonus
- Referral fee

Job Description:

*Manages all day-to-day operations of the pastry and bakery section of the restaurant kitchen/outside catering.

*Creating pastries, baked goods, and confections, by following a set recipe set by the Executive Chef for restaurant and outside catering.

*Follows proper handling and right temperature of all food products.

*Supervise and coordinate all pastry and dessert preparation and presentation.

*Monitoring the stock of baking ingredients, ordering new supplies, ingredients, and equipment for the pastry section, when needed and within budget.

*Operates and maintains all department equipment and reports malfunctions.

*Maintain cleanliness and organization in all work areas.

*Maintain a lean and orderly cooking station, adhere to health and safety standards of hygiene and cleanliness. At all times bear in mind "Risk Management Plan and abide by the Food Safety Management System for recording of all monitoring forms".

*Developing new recipes for seasonal menus as assigned by the CDC for restaurant and Outside Catering.

**This job description is not intended to detail every aspect of your job or list every task you may perform. It is provided as a general overview of the skills and responsibilities required to do this job successfully.

Requirements

- Meticulous, keen attention to detail and creativity.
- Good working knowledge of baking techniques and the pastry-making process.
- Capable of working in a fast-paced, production environment.
- Positive attitude and good communication skills

To apply, please email resume to: myfuture@dhm.com.sg. Only shortlisted candidates will be notified