

Capital City Club
Pastry Cook

Overview

Capital City Club “City’s” Culinary Department is looking to hire an enthusiastic, self-motivated, and team-focused individual for a Full-time Pastry Cook position. Position includes full-time hours, health vision, life, dental insurance, 401(k) with a company match, hot meal, free parking, and uniforms.

The ideal individual is creative, career oriented, well organized, works with cleanliness and sanitation procedures, and excels in a team environment. The operation is considered high volume with different styles of culinary operations available.

Job Summary

Assist the Pastry Chef to consistently maintain quality output from the pastry department.

Key Responsibilities

- Maintain a clean, safe, and organized work environment
- Assist in the production of pastry items, while maintaining adequate levels of mis en place
- Maintain quality levels of dessert items for pantry line production
- Assist with banquet functions, food production, plate up, etc.
- Understand the responsibilities of other departments and cooperate with them
- Follows and enforces objectives, policies, standards, and procedures set by the Executive Chef
- Inspect portioning, garnishing, and decorations meticulously
- Maintain awareness of scheduled business as well as anticipated business
- Makes recommendations and suggestions to the chef as to new concepts that can be incorporated into the Capital City Club menu
- Ensure maintenance requests are passed to the chef in a timely manner
- Assure that the pastry area is not left unattended
- Perform other specific duties as assigned

Preferred Qualifications (not required)

- 2 years minimum experience
- High volume experience
- Fine Dining
- Hotel and/or Private Club setting
- Plated Desserts experience
- Bread Production experience
- Willingness to learn and grow
- Career oriented
- Flexible work schedule (weekends and holidays)
- Able to lift 50lbs
- Able to stand for extended periods of time
- Culinary Degree, Baking and Pastry or Certificate (preferred)

- Servsafe Certified (not required to start)
- Ability to communicate effectively with others
- Ability to prioritize and complete daily tasks
- Ability to follow recipes
- Proficient at making pastry sauces

Reports to: Pastry Chef

The pay is \$16 to start, a higher starting rate for experienced folks. Interested candidates should contact Cedrick Simpson at csimpson@capitalcityclub.org.

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