

**ABOUT OUR COMPANY:** Royal Palm Yacht & Country Club enjoys a rich heritage as one of South Florida's premier private clubs, offering its members an unusual level of camaraderie, diverse facilities and a wide-range of activities to celebrate friendships and a deep sense of community.

We are looking for team members with exceptional levels of service who display authentic talent and knowledge of the hospitality industry. The individuals we seek are motivated by the opportunity to innovate, to think differently about professionalism through service, and who take pride in being part of a visionary yacht and country club. If our expectations speak to you, Royal Palm Yacht and Country Club may be the perfect place to embark on the next endeavor of your career.

Check out our Club here: [www.rpycc.org](http://www.rpycc.org)

Check out what our leaders have to say here: <https://www.youtube.com/embed/xa58huHiKLo>

Apply via our portal at: <https://rpycc.applicantpool.com/jobs/1162061>

**POSITION SUMMARY:** The Pastry Chef executes desserts for all a la carte dining, banquet functions and Member events by preparing them accurately and efficiently to the high standard and specifications set by the Executive Chef and by performing the following duties:

#### **ESSENTIAL DUTIES & RESPONSIBILITIES**

- Prepares and sets up the Pastry kitchen for daily use and re-stocks freezer and cold units accordingly.
- Utilizes Club standard recipes, as well as contributes new recipes for raising the standards in Pastry.
- Teaches and mentors Pastry Cooks to prepare desserts set to Club's standards and specifications
- Prepare menus to estimate food requirements
- Orders food from supplier or procures food from storage, using the Club's requisition process.
- Handles, stores and rotates products properly. Labels and dates food items as necessary. Teaches Pastry Cook and Pastry Assistants how to do all handling, storage, rotating, labeling and dating of products.
- Checks all menu items and make sure all prep is done before the dining outlets open.
- Maintains a high standard of cleanliness and safety; cleans and organizes work stations, equipment and utensils before ending the shift and teaches all Pastry cooks and assistants the same.
- Takes ownership in the bakery and checks all orders.
- Reviews new and revised BEOs and posts for the daily events. Plans in advance for all requirements of parties and execute pastries for private events.
- Checks freshness of all food and ingredients before cooking to ensure the quality is up to Club standards.
- Prepares, plates and garnishes desserts and pastries according to standardized recipes and Club standards, and delegates appropriately to staff members according to skill level.
- Adjusts thermostat controls to regulate temperature of ovens.
- Assists other chefs with preparation of food for the various Club venues including banquets, special events, parties and main kitchen to ensure systematic, on-time, organized output.
- Consistently knows and compiles the Club's standard portion sizes, cooking methods, quality standards, kitchen rules, policies and procedures.
- Performs any additional tasks as requested by the Executive Chef or Sous Chef.

#### **Education / Experience**

- Position requires at least 4 years previous pastry/baking experience in a high volume operation. Private club, hotel or resort setting is preferred.
- Undergraduate degree in Baking or Culinary Arts is preferred.
- Must be able to multitask and stay calm and focused in a fast paced environment.

## **Qualifications**

- Must have the ability to understand, interpret and follow a variety of instructions orally and in written form in English. Bi-lingual Spanish is a plus.

## **Certifications**

- Food Handler Certified required
- Food Manager Certification a Plus

## **Other**

- Must be able to work a variable schedule, including nights, weekends and holidays

**Physical Requirements** *(The physical requirements described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.)*

- Must be able to lift and move up to 50 lbs.
- Frequent standing, walking, reaching, bending, turning, and stooping.
- Ability to stand and work on your feet for several hours at a time.
- Normal vision and hearing ranges required.