



Palm Beach Country Club is a private member owned country club located in Palm Beach, FL. Our highly exclusive Club believes in flawless delivery, treating everyone with respect and resolving concerns in-house. We pride ourselves on having happy, healthy, long-term employment relationships and our employees agree! Average tenure at Palm Beach Country Club is 10 years, with some of our team staying with us 20+ years.

We are searching for a qualified Executive Pastry Chef to join the team! The Bakery is a fast-paced, meticulous, and innovative environment. We are looking for someone who can help lead enhancements while continuing to build upon the established foundation. If you are intrigued by the idea of creating your own pastries, while perfecting the existing fan-favorites, submit your application for immediate consideration.

Interested applicants should confirm they meet the qualifications outlined below before applying. The most important skills for this role include the ability to engage employees, innovate new pastry ideas, and perfect the current pastries at the Club.

Application Process & What to Expect

Once we receive your resume/application, it will be reviewed and if selected you will be interviewed by Human Resources. Candidates who progress to the next step will be invited to interview with the Executive Chef. Candidates selected for final round interviews will be invited to perform a paid stage/tasting to demonstrate their knowledge of pastries and interview with the Club's General Manager.

The Perks!

Employment Status: Full-Time, Year-Round

Compensation: \$100,000-125,000 per year (spread over 52 pay weeks)

Schedule: This is a seasonal club, with 8 months (Late September to Mid-June) of rigorous weekly schedules, and 4 months (Mid-June to Mid-September) of relaxed scheduling where vacations and time off are taken

Benefits*:

- Free medical, dental, and vision insurance (100% paid by the Club)
- 401k Retirement (we offer an employer match)
- Life & Long-Term Disability insurance
- Bonuses
- Holiday Pay
- Employee Assistance Program
- Usage of golf course
- Vacation & Sick Time

**Certain Eligibility requirements are required for the above benefits*



Executive Pastry Chef

The Executive Pastry Chef is responsible for the execution of all pastry and baked goods served within the dining outlets, for special events, and at a members request. This role oversees the Bakery and its' employee(s), providing leadership, oversight, guidance, and direction while supporting the Executive Chef in ordering, inventory, and recipe creation for the area. Reports directly to the Executive Chef.

Job Tasks/Duties

- Oversees and supports the execution of all baked goods, puddings, gelatins, desserts, stewed and baked fruits, pies, cakes, French pastries and other bakery items.
- Verifies the quality of the soft serve machine and buffet dessert table set-up and presentation.
- Assists with the development and plays a hands-on role in creating bakery shop recipes and techniques for pastry production ensuring highest possible quality.
- Ensures all items are prepared and served in accordance with established recipe and presentation standards.
- Plans, prepares, and decorates specialty pastry items as needed/requested for events, dinners, and member special requests.
- Conducts daily, weekly and monthly inventory audits using the first in-first out (FIFO) method.
- Present during dessert service for events and high attendance dinners to ensure quality and taste of desserts.
- Ensures the storage of all ingredients is proper and follows established food safety standards.
- Uses and inspects mixing and baking equipment notifying Engineering and the Executive Chef when repairs are needed.
- Completes daily cleaning, maintenance, and routine management tasks as necessary to continue successful operation in the Bakery.
- Works to accomplish all tasks required to maintain a successful operation and provides leadership to other employees helping them stay on task.
- Establishes and follows all opening and closing procedures for kitchen and verifies Bakery staff completes required steps.
- Fulfills all other duties as assigned by the Executive Chef.

Desired Qualifications

- A minimum of six (6) years of experience as a Pastry Cook, Chef, or Sous Chef in a Hotel,



Private Club, Restaurant, or other Fine Dining environment.

- Certificate of completion or degree from an accredited culinary institution is preferred.
- Extensive knowledge on food safety/handling and storage standards.
- Must be able to demonstrate cake and other pastry decoration skills as requested by the Club.
- Exceptional knowledge of high quality, upscale pastry and dessert preparation and presentation in a banquet environment.
- Ability to create artistically and aesthetically appealing pastries and desserts.
- Extensive experience using kitchen equipment including large-capacity mixer, ice cream machines, proofers and other food processors.
- Good verbal skills necessary for effective communication with staff.
- Ability to work all schedules which includes evenings, Holidays, and weekends.

Physical Demands and Work Environment:

- Required to stand, walk, climb stairs, stoop, kneel, crouch, bend, stretch, twist, and or reach throughout an 8–10-hour shift.
- Able to push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Able to work in hot, humid and noisy environment.
- Able to withstand high heat caused by use of convection and pizza ovens.

How To Apply

Interested and qualified applicants should submit their cover letter, resume, and photos of their craft to hr@palmbeachcountryclub.org, using subject line “**Application for Executive Pastry Chef**” by or before July 10th, 2024.