

Pastry Chef

Hackney

Job Type: Full-time

Reports to: Head of Pastry/Deputy Head of Pastry

Contract: Permanent

Salary: £14.35ph + TRONC

Hours: 40 per week

As a Pastry Chef at e5 Bakehouse, you will craft a variety of pastries, cakes, and desserts that showcase seasonal produce, organic flours, and ethically sourced ingredients. You will uphold e5's reputation for excellence while contributing to innovation in our pastry offering.

How we work

- **Positivity:** Maintain an optimistic outlook, inspire team members and create a positive work environment.
- **Energy:** Demonstrate high levels of enthusiasm and drive, motivate others through great leadership.
- **Resilience:** Adapt well to challenges, bounce back from setbacks, through constructive criticism and mutual support.

Key Responsibilities

- Prepare, bake, and finish a wide range of pastries, viennoiserie, cakes, and desserts to e5's high standards.
- Contribute to recipe development and ideas, with a focus on seasonality, sustainability, and flavour.
- Work consistently, with quality, and minimal waste.
- Manage production schedules to ensure daily and wholesale orders are fulfilled.
- Maintain the Prep list up to date and stock take. If there is no prep list, ensure to make one checking if there are orders that need to be fulfilled.
- Maintain cleanliness, organisation, and food safety standards in the pastry kitchen.
- Traying up efficiently to ensure proper rotation, using FIFO
- Label everything with correct dates and allergens, as well as your initials (eg. Carrot Cake, 23/10 BB 27/10, CM)

- Train and support the learning of trainees, stages and new staff
- Communicate if there is something broken to the manager on shift and communicate if there are ingredients or equipment missing. Communicate in writing via the appropriate channels to ensure things are resolved in a timely manner.
- Maintain a high level of quality in all elements of the pastry production.
- Exercise good, honest judgement on whether or not food should be served - if an item is not up to the standard that we expect, take initiative in managing this accordingly.
- Great time-keeping and communication with the Head Pastry Chef or Deputy with any noticeable differences or problems within the shift structure, tardiness, positive examples or growth.
- Maintain compliance with food safety and hygiene standards, including HACCP.