

Pastry Chef

Hackney

Job Type: 4 days per week

Reports to: Production Manager

Contract: Flexible (between 18-27 hours per week with an opportunity to extend)

Rate of Pay: £16ph + Tips

Start Date: Flexible - March onwards

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

Production Excellence & Quality

- **Preparation & Finishing Execution**: Prepare, bake, and finish a wide range of pastries, viennoiserie, cakes, and desserts to e5's high standards of quality and consistency.
- **Recipe Development Contribution**: Actively contribute to recipe development and ideas, maintaining a strong focus on seasonality, sustainability, and flavour profiles.

- **Consistency & Waste Mitigation:** Execute all tasks with precision, ensuring minimal waste through efficient use of ingredients and adherence to production protocols.
- **Quality Assurance:** Exercise excellent, honest judgement on whether or not a finished item meets the expected serving standard. Take immediate initiative to manage or address any items that fall short.

Operational Oversight & Inventory Control

- **Schedule Management:** Manage and follow production schedules diligently to ensure all daily and wholesale orders are fulfilled completely and on time.
- **Inventory Control & Rotation:** Maintain an accurate and up-to-date prep list and participate in stock takes. Implement and follow the First In, First Out (FIFO) system for traying up and rotation.
- **Labelling Compliance:** Ensure all products are meticulously labelled with correct dates, allergens, and personal initials for tracing and compliance.

Health, Safety, and Team Communication

- **Hygiene & Safety Maintenance:** Maintain the highest levels of cleanliness, organization, and food safety standards in the pastry kitchen, including compliance with HACCP and allergen protocols.
- **Equipment & Supply Reporting:** Promptly and in writing (via appropriate channels) communicate any broken equipment or missing ingredients to the manager on shift to ensure timely resolution.
- **Training Support:** Assist the Heads of Pastry with the training and support for stagaires and new starters, facilitating their learning and integration into the team.
- **Shift Performance Feedback:** Maintain great time-keeping and communicate any noticeable differences or problems within the shift structure (e.g., tardiness) to the Head Pastry Chef or Deputy.

Essential Requirements

- *A minimum of 1 year experience in a commercial kitchen environment working with pastries, cakes and lamination*

- *Experience creating new recipes using seasonal produce (desired)*
- *Level 2 Food & Hygiene Safety Certificate (desired)*

Employee Benefits

- *Staff lunch, coffee and tea every day*
- *30% discounts at all of our locations*
- *Paid annual stagiaire days*
- *Cycle to Work scheme*
- *Plus many more staff perks and discounts with local partners!*