



Daytime PASTRY CHEF

Are you a Pastry Chef looking to grow in your career? Amy's Bread, with our pastry kitchen in Queens, is seeking a great baker that has previous experience managing people, can hire, train and motivate a diverse staff, is able to maintain quality and consistency in a broad range of viennoiserie, layer cakes, home style cookies and bars, and seasonal specialties. Great organizational skills are required. The ideal candidate is enthusiastic, self-motivated, dependable and wants to join our Management Team.

Qualifications:

- *Must have two (2) plus years of Management experience.
- *Must have excellent baking skills and have worked in a bakery.
- * BA/BS and/or Culinary Degree is preferred.
- *Must be knowledgeable in Food Safety and Sanitation and NYC Dept of Health Requirements.
- *Must have excellent computer skills.
- *Is able to work during the day with a flexible schedule to support all the bakers in the daytime pastry kitchen.
- *You will be baking along with your team and spending the majority of your time in the Pastry Kitchen, not the office.

If you have great energy, enthusiasm, love delicious handmade pastries, and enjoy working in a business with excellent growth potential, please send your resume and cover letter detailing why you would like to work at Amy's Bread to davids@amysbread.com.

We offer health insurance, dental, vision,
and transit benefits.

