



DAYTIME PASTRY COOK

Five shifts per week (includes weekends)

Job Description: This position focuses mainly on Viennoiserie, preparing croissants, pain au chocolate, Danish, etc. Responsibilities include rolling butter into croissant dough (lamination,) sheeting and cutting croissants and Danish, and forming croissants, pain au chocolate and Danish, 4-5 days per week. In addition you may scoop and bake cookies, frost layer cakes, and bake cakes, bars and pies. Croissant production is the primary focus, and an interest in learning and refining your pastry skills is important for this position.. Our Pastry Kitchen is located in LIC, Queens.

Qualifications: The ideal candidate must be able to work with little supervision. Good hand skills, careful attention to detail, and good command of English are also a requirement. The ability to lift 50lbs, move chilled dough, work in a cool kitchen, and hand roll pastry is required. The ability to follow recipes as they are written, willingness to accept direction and constructive criticism is also mandatory. The ideal candidate must be able to maintain focused concentration and a positive attitude in a busy work environment. Must be able to work weekends. Previous professional baking/kitchen experience or culinary training is required.

If you are interested please send an email to Pastry4809@yahoo.com with a copy of your resume and a cover letter explaining why you are interested in this job and why you would be a good candidate for this position.