



Job Title: Pastry Chef

Reporting to: Chef

Seasonal: April – October

Hours: Monday, Thursday and Friday mornings

Salary: Dependent on experience

Deadline: Monday 18th April 2022

About the Role

Jupiter Artland are looking for an ambitious Pastry Chef to join our bistro team. We are looking for someone who has experience working in a busy, creative kitchen, with an eye for detail and passion for cakes, patisserie and afternoon tea.

Key responsibilities, tasks and duties

To work with the Chef to develop and execute cakes, patisserie and an afternoon tea menu to the highest standard.

Your duties will include making fresh breads, cakes, patisserie and more for the bistro and silverstreak takeaway caravan.

Demonstrate a passion for food, presentation and service. Ensuring consistent delivery of a smooth and high-quality food service.

Complying with legislation of all current Health and Safety food hygiene regulations, stock control and administration procedures.

Ensuring all equipment is cleaned, organised and well maintained.

Work together as a team to produce standards of excellence and aiming to exceed customer expectations, ensuring to lead and motivate kitchen team.

Monitoring portion and waste control in order to minimise food waste.

Essential Skills

You must have a positive attitude and rigorous attention to detail, not to mention a genuine passion for pastry.

Food Hygiene Certificate

HACCP Training

COSHH Training

Ability to cater to various dietary requirements.

Previous kitchen experience in a busy, fast paced kitchen



Understanding of food costs and profit margin

Great Organisational Skills

Remain calm and focused under pressure, demonstrate a positive attitude at all times.

Excellent communication, planning and organisational skills.

How to Apply

Applicants should send their CV along with a covering letter to Pauline Cairns via pauline@jupiterartland.org or on our website by Monday 18th April 2022.