

**Position Title:** Pastry Chef

**Position reports to:** Executive Chef

**Employment:** Full-time, Seasonal

Fox Harb'r Resort is a 5 Star, 4 Diamond property nestled along the coast of the Northumberland Strait in Wallace, Nova Scotia. We are offering a unique opportunity for you to experience a 5 Star Luxury work environment. With this opportunity you will be presented with a distinctive career, experience, and benefits in a World Class setting.

**Summary of Position:** To consistently provide quality and production for all pastry items for daily banquet & a la carte services in an organized and effective manner. The Pastry Chef is a leader in the kitchen and actively participates in the creative and innovative processes of expanding the culture of the culinary team.

#### **Responsibilities**

1. Maintain and direct all aspects of pastry kitchen
2. Plan and execute all dessert menus for dining service and banquet events
3. Ensure all pastry kitchen items are prepared to standard
4. Take a leading role in the kitchen to assist in making the kitchen successful everyday
5. Follow up on all day to day and extra duties for all pertinent staff
6. Ensure that all mis en place is completed in a timely and efficient manner
7. Maintain cleanliness and organization of pastry area and proper storage of all food product
8. To ensure all appropriate provincial health regulations and food handling techniques are followed.

#### **Requirements & Qualifications**

1. Must have a passion for food trends and the culinary arts
2. Maintain understanding and knowledge of current trends and practices within the professional
3. Red Seal certification and 3-5 years experience as a lead cook in a similar property with focus on pastry
4. Possess necessary skills and creativity to enhance food quality and presentation standards within a consistency based framework
5. Excellent interpersonal and communication skills
6. Ability to train others within the defined standards using established culinary techniques
7. Must display attention to detail and strong organizational skills
8. Ability to work independently and as part of a team effectively
9. Ensure workplace and food safety requirements are consistently met
10. Pastry kitchen inventory management, portion control, and waste minimization
11. Flexibility

**At Fox Harb'r Resort, we know every employee is a valued part of the team. Our benefits include:**

- Competitive wages, Gratuity
- Travel Fuel Allowance
- Discounts at the Resort's Dining Areas; The Cape Cliff and Willard
- Discounts on Accommodations, Golf and Spa services & products
- Friends and Family Rates for overnight accommodations
- Complimentary use of the Junior Olympic Pool, Mineral Pool and Fitness Room
- Team Member rates for Golf, Sport Shooting, Kayaking, Trail Rides etc.
- Team Member Activities and Department Incentives
- Team Member Education Funding and Bursary Program
- Team Member housing availability

If you have the talent, dedication and level of commitment we're looking for and would like to advance your career in hospitality at Fox Harb'r Resort, submit your resume and cover letter to:

Human Resources Department

Ann Jeffreys

Email: [hr@foxharbr.com](mailto:hr@foxharbr.com)

Mail: 1337 Fox Harbour Rd., Fox Harbour, NS B0K 1Y0

While all responses are appreciated, only those applicants who will be invited for an interview will be contacted.