

Position: Pastry Chef

Summary of Position:

The University Restaurant seeks applications for the post of Pastry Chef. This person will design to produce quality bake goods and pastry products for the restaurant and retail store needs. The position requires participating on and off campus activities.

Duties & Responsibilities:

1. Establish daily production sheet for retail store and restaurant operations
2. Supervise and perform a variety of classic baked goods and dessert items to support retail and restaurant operations
3. Direct the production team to produce quality products according to the portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
4. Manage the environment through keeping sanitary work station, and enforcing proper food handling

Qualifications:

1. Bachelor's degree in a field related to the Bachelor of Food and Beverage Management with a Master's degree preferred or the equivalent in terms of industry experience
2. Capability in specialty cakes, gâteaux, torten, tarts, and frozen desserts making
3. Knowledge in chocolate, marzipan, nougatine, pastillage and sugar techniques
4. At least five years of pastry experience in professional establishments preferred
5. Memberships in professional F&B related associations are preferred

Interested parties please send full resume with expected salary, recent photo and copy of certificates of the highest education to Macau PO Box 345 or by fax to (853) 2882 7089 or by email to recruit@must.edu.mo