

Pastry Chef

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Company: Doubletree by Hilton

Location: Kota Jakarta Pusat

Category: other-general

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If you appreciate the impact global travel can have on the world, you may be just the person we are looking for to work as a Hilton Team Member. Because it's with Hilton where we never forget the reason we're here: to delight our guests, Team Members, and owners alike.

The Pastry Chef is responsible for ensuring that the relevant kitchen operates as a successful profit centre by planning, organizing, directing and controlling production and administration in accordance with our defined standards. To supervise the preparation and presentation of all dishes ensuring that all culinary objectives are maintained.

What will I be doing?

As the Pastry Chef, you will be responsible for performing the following tasks to the highest standards:

To maintain a high customer service focus by approaching your job with the customers always in mind.

To have a positive impact, taking personal responsibility and initiative to resolve issues, always clearly communicating with both customers and colleagues.

To be motivated and committed, approaching all tasks with enthusiasm and seizing opportunities to learn new skills or knowledge in order to improve your personal performance.

To be flexible, responding quickly and positively to changing requirements including the performance of any tasks requested of you.

To ensure that the department's operational budget is strictly adhered to and that all costs are strictly controlled in accordance with the approved budgets.

To ensure that all Food Safety System polices and guidelines are followed and implemented.

Closely monitor food requirements in the outlet ensuring all incoming food items are of correct quality, quantity and are received, handled and transported to outlets as per FSS requirements.

To develop and build a solid and stable team environment and to coach and develop all subordinates.

To identify market needs and trends in terms of food items for all outlets and convey these to all subordinates.

To maintain a kitchen environment that promotes flair, creativity and consistency in the quality of food taste and presentation.

Maintain a good relation with Restaurant and Banquet Manager in order to discuss and decide on the Restaurant and Banquet issues, various activities and Menus.

Ensure that all daily Market List are checked and reflect the Restaurant level of business.

To have regular guest contact and make sure guest profile data base is maintained. To meet as many guests as possible before, during and after every meal period

Other Considerations

For direct supervision of the following employees:

Sous Chef

Junior Sous Chef

Chef De Parties

Demi Chef

Commis 1 and 2,3

To assess and monitor cleanliness on a daily basis, liaising with the Chief Steward and Chief Engineer to ensure all equipment remains clean and in good working order.

To assist in general food production work where required.

To supervise, guide and develop chefs of a lower grade ensuring the quality of food production remains at optimum levels.

To plan the menus and monitor the food quality for all restaurants and / or food service areas in Double Tree by Hilton Jakarta.

To effectively manage the performance of employees, ensuring that policies and procedures are observed and adhered to consistently.

To liaise closely with all Sous Chefs and Team members, ensuring food quality and preparation techniques are of the highest standard.

To closely monitor and control the daily food merchandise, ensuring quality of goods received, taking corrective action where necessary.

To compile menus and train staff accordingly.

Food Safety: The implementation of the Food Safety System (FSS), to ensure that all policies and guidelines are implemented, trained, monitored and followed.

Ensuring all Hotel policies and procedures are correctly observed and followed.

To conduct regular communication meetings and training sessions to ensure that skills and knowledge remain at an optimum.

Performing any additional tasks as delegated by management or guests to ensure our guests receive outstanding service.

To follow, train and monitor Double Tree by Hilton Jakarta Fire & Safety procedures.

To ensure that food items are handled and utilized correctly so that wastage is kept to a minimum and the staffs are trained to affect good portion controls.

To liaise with the Executive Chef regarding daily requirements.

To ensure that all menus are constantly updated, paying special attention to seasonal availability.

What are we looking for?

A Master Pastry Chef serving Hilton Brands is always working on behalf of our Guests and working with other Team Members. To successfully fill this role, you should maintain the attitude, behaviours, skills, and values that follow:

High School graduate.

2-3 years as Pastry Chef in a 4 / 5-star category hotel or individual restaurants with high standards.

Good command in English, both verbal and written to meet business needs.

Up to date with sanitation classes.

Possess a valid health certificate.

Knowledgeable in HACCP.

International work experience.

Work experience in similar capacity with international chain hotels.

Technical education in hospitality or culinary school preferred.

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