

PANETERIE

PASTRY CHEF

Date posted: May 13, 2026

Pay: \$72,000.00 - \$75,000.00 per year

Job description:

Job Overview

We are on the lookout for a passionate and talented Executive Pastry Chef to lead our pastry and dessert operations. In this role, you'll be the creative force behind crafting exquisite baked goods, desserts, and pastries that delight our guests. You'll oversee the entire pastry department, ensuring every item meets high standards of quality, presentation, and taste. If you love baking, have a flair for cake decorating, and thrive in a dynamic culinary environment, this is your chance to shine and elevate our culinary offerings.

Responsibilities

- Lead the development and execution of innovative pastry menus that excite our guests and reflect current culinary trends.
- Oversee all aspects of food production related to pastries, desserts, and baked goods, ensuring consistency and excellence in every item.
- Manage daily kitchen operations, including food preparation, baking, cake decorating, and packaging to ensure timely service.
- Supervise and mentor pastry team members, fostering a collaborative environment focused on skill development and quality standards.
- Maintain strict food safety protocols and hygiene practices across all pastry production areas.
- Collaborate with other kitchen departments to coordinate catering events and special dessert presentations.

- Ensure proper inventory management by monitoring stock levels, ordering supplies, and minimizing waste.

Skills

- Extensive pastry experience with a strong background in baking, cake decorating, and food preparation techniques.
- Proven culinary experience in a professional kitchen environment, preferably within the food industry or restaurant settings.
- Excellent knife skills and knowledge of food handling safety regulations.
- Ability to create visually appealing desserts through cake decorating and innovative presentation styles.
- Strong organizational skills for managing multiple tasks such as food production, packaging, and inventory control.
- Customer service mindset with the ability to communicate effectively with team members and guests.
- Experience in catering or large-scale food production is a plus. Join us as an Executive Pastry Chef where your creativity will shape unforgettable dessert experiences while leading a dedicated team in a lively culinary setting!

Benefits:

- Paid time off

Work Location: In person

Best regards
Hélène Cazemajou.

