

Job Description Pastry Chef, Brasenose College, Grade 4

1. To help the Head Chef/Second Chef to create interesting and imaginative menus.
2. To be directly responsible to the Head Chef and Second Chef, assisting them in running a busy kitchen and in all aspects of food production and service.
3. To run the pastry room, including ordering of supplies and management of stock.
4. To ensure the food service is to a consistently high standard which meets Brasenose College requirements.
5. To produce good quality pastry demonstrating high levels of creativity and skill
6. To ensure kitchen uniform and personal hygiene standards are adhered to.
7. To train and develop other chefs.
8. To ensure compliance with all health and safety and hygiene requirements, including managing personal risk while working alone, and ensuring cleanliness of the pastry room is maintained to the required standards.

September 2012