



Location **United Arab Emirates**

JobCode **201201-1918**

Assistant Pastry Chef

Property Information

Fairytales come alive in this enchanting palace. Located in the city centre, the hotel features 390 magnificent rooms and suites combining luxury with modern technology, and 10 restaurants and bars serving various, delectable cuisines.

Brief Job Description

- Assists the pastry chef in ensuring the smooth and efficient running of the Pastry section's preparation, production, and presentation
- Oversees the implementation, preparation and supervision of the production of food according to prescribed recipes
- Also assists the Executive Chef with inventories, pricing, cost controls, requisitioning, issuing supplies and equipment for food production
- Develops and maintains positive and productive working relationships with the staff and other colleagues
- Maintains a high standard of kitchen cleanliness and hygiene practice

What is expected from a suitable candidate

- Minimum of 4 years working experience in the same capacity with at least 2 years international working experience
- Working experience in Europe is preferred
- Hands on experience working in the busy environment of a large kitchen and can multi-task
- Must have the ability to create, present innovative mini pastries and skilled in cake decoration Results oriented, positive, service driven with a sense of urgency and ability to prioritise

Remuneration package and job related information

Preferred Starting Date:	ASAP
VISA Requirements (if any):	EU Candidates

Interested Professionals please send your:

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Profile Image
Photographs of your Signature Creations

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