

# PASTRY CHEF

**We are seeking a skilled and passionate Pastry Chef to join our culinary team. The ideal candidate should be creative, detail-oriented, and comfortable working on a shift-based schedule.**

**You will be responsible for preparing high-quality pastries, desserts, and baked goods while maintaining excellent hygiene and consistency standards.**

## **Key Responsibilities:**

- **Prepare and bake a variety of pastries, desserts, cakes, breads, and confectionery items**
- **Develop and present new ideas in line with menu requirements**
- **Ensure consistent quality, taste, and presentation of all products**
- **Maintain cleanliness and organization of the pastry kitchen**
- **Follow food safety, hygiene and sanitation standards**
- **Manage inventory, storage, and proper use of ingredients**
- **Coordinate with kitchen team during shifts**
- **Work efficiently during peak hours and special events**

## **Qualifications:**

- **Proven experience as a Pastry Chef or Baker**
- **Formal training in pastry arts or culinary arts is an advantage**
- **Ability to work flexible shifts, including weekends and holidays**
- **Strong knowledge of baking techniques and dessert preparation**
- **Attention to detail and creativity in presentation**
- **Ability to work under pressure in a fast-paced environment**
- **Team player with good communication skills**

## **How to Apply:**

**Interested candidates may send their resume to  
[thareesha@pinkeagleh.com](mailto:thareesha@pinkeagleh.com)**