

PASTRY CHEF

Introduction

Concord College is England's premier international boarding school providing GCSE and A Level courses. Set in 77 acres of Shropshire parkland, the College combines outstanding facilities with first-rate academic performance. We also run our own residential summer course programme during the months of July and August. The College is regularly rated in the top 20 schools in the UK. Students are cared for by dedicated staff in a safe and beautiful environment.

Concord College is committed to safeguarding and promoting the welfare of children and young people and expects all staff to share this commitment. Child protection screening is undertaken which includes checks with past employers and the Disclosure and Barring Service.

The Department

The College prides itself on its high standard of catering and hygiene. Three meals each day are served seven days per week and College functions are also catered for. The majority of catering is done using high quality fresh ingredients and as a wealth of nationalities are catered for, menus have to be varied and interesting. We expect our chefs to be innovative, possess flair and imagination, and be able to work as part of a team as well as on their own initiative. The College serves approximately 540 students plus 220 staff providing a cooked breakfast, a three course lunch and a three course supper. Service includes a variety of hot meals, a delicatessen bar and sandwiches.

The post holder will be expected to contribute to and promote the College's ethos of dedication, decency, trust and mutual respect.

The Role

The Pastry Chef reports to the Assistant Head Chefs and takes direction from the Executive Chef Manager. The post holder will be fully conversant with food hygiene regulations and have sufficient experience in the preparation and presentation of desserts/pastries in order to complement our existing team.

As part of a team your duties will include:

- creating, planning and implementing patisserie menus in liaison with the Assistant Head Chefs/Executive Chef Manager;
- production of cakes, scones and hot/cold desserts to the highest standards, including baking and decorating, whilst controlling and minimising waste;
- reporting to the Assistant Head Chefs any issues relating to operational aspects of the kitchen and staff;
- checking of stock levels and ordering produce under the direction of the Assistant Head Chefs;
- the safe handling and storage of both cooked and uncooked foodstuffs;
- carrying out tasks in compliance with statutory Health and Safety and Food Hygiene regulations;
- checking produce prior to service;
- serving of dishes as specified by the Assistant Head Chefs/Executive Chef Manager, to the required visual and taste standards and within required timeframes;
- cleanliness, proper handling and maintenance of kitchen equipment, utensils and work areas;
- wash-up duties, if necessary, in support of the team during busy times/staff shortages;

