

Job Position: Chef – Chef de Pastry

Company Overview: Tea Break, located in the heart of Gants Hill, is a distinguished destination for tea enthusiasts and culinary adventurers alike. Our brand is synonymous with authenticity and quality, offering an exquisite selection of teas sourced from the finest estates around the world. We pride ourselves on our unique tea brewing methods and exceptional customer experiences, blending tradition with innovation to create a truly memorable visit for each guest.

Key Responsibilities:

- Create a wide range of delectable pastries, desserts, and baked goods, adhering to high-quality standards.
- Develop and execute innovative pastry recipes, including cakes, tarts, pastries, chocolates, and confections.
- Oversee the pastry section of the kitchen, managing pastry production, presentation, and plating.
- Collaborate with the culinary team to incorporate pastry elements into various dishes and menus.
- Train and mentor pastry chefs and kitchen staff in advanced pastry techniques and decoration.
- Maintain inventory for pastry ingredients, ensuring freshness and cost-effectiveness.
- Uphold strict hygiene and food safety practices in the pastry kitchen.
- Continuously improve and update pastry offerings to meet customer preferences.
- Keep abreast of pastry trends and techniques, experimenting with new flavours and presentation styles.
- Interact with customers, assist with custom pastry orders, and provide exceptional service.

Requirements:

- Proven experience as a Chef de Pastry or Pastry Chef with a strong background in creating exquisite desserts.
- Extensive knowledge of pastry techniques, including baking, decorating, and chocolate work.
- Passion for pastry arts and an artistic eye for presentation.
- Creative skills to develop new pastry recipes and innovative dessert concepts.
- Strong leadership and communication skills to guide and inspire the pastry team.
- Attention to detail and commitment to delivering high-quality pastries.
- Ability to work efficiently in a fast-paced kitchen environment.
- Familiarity with food safety and sanitation regulations.
- A relevant degree is preferred but not mandatory.

Salary and Working Hours:

- Gross Salary: £18,750 per annum, £9.75 per hour.
- Working Hours: Full-time position with a 37-hour working week.

SOC Code: 5434

If you are a talented individual with a passion for food and tea culture, consider joining our team at Tea Break. This role offers a unique opportunity to be at the heart of a renowned tea, where your skills are not just appreciated, but essential to our distinctive brand experience. We invite you to apply now and become a key player in our mission to revolutionize the tea and culinary landscape.