



PASTRY SOUS CHEF - JOB DESCRIPTION

| JOB OVERVIEW | | | |
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| JOB TITLE | Pastry Sous Chef | TRAVEL FREQUENCIES | According to business needs |
| DEPARTMENT | Attache | GRADE | - |
| LOCATION | Diplomatic Quarter, Riyadh Saudi Arabia | NATURE OF THE JOB | Office Based / Field Based |
| REPORTS TO | - | JOB TYPE | <input type="checkbox"/> Full Time <input type="checkbox"/> Part Time |

| JOB DETAILS | |
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| GENERAL JOB DESCRIPTION | <p>The Pastry Sous Chef role at Attache demands a skilled and creative professional with a specialized focus on pastry and dessert preparation. The candidate should demonstrate a comprehensive understanding of baking techniques, pastry arts, and dessert presentation. Responsibilities include collaborating with the culinary team to develop and execute dessert menus that complement the overall dining experience. The Pastry Sous Chef will be instrumental in maintaining the highest standards of quality and consistency in pastry production, ensuring that each creation aligns with the culinary identity of Attache. Strong organizational skills are crucial for overseeing daily pastry operations, managing inventory, and contributing to the development of new recipes. This role requires a meticulous approach to detail, a passion for innovation in pastry arts, and the ability to work harmoniously within a dynamic culinary environment. The Pastry Sous Chef position offers an exciting opportunity for a dedicated professional to contribute to the sweet success of Attache .</p> |
| DUTIES & RESPONSIBILITIES | <ul style="list-style-type: none">• Collaborate with the Executive Chef to develop and execute a creative and diverse pastry menu.• Oversee the preparation and presentation of all pastry items, ensuring quality and consistency.• Lead and mentor the pastry team, providing guidance on techniques and creativity.• Manage inventory and ordering of pastry ingredients, minimizing waste and ensuring freshness. |



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| | <ul style="list-style-type: none">• Create and implement new recipes, taking into consideration seasonal variations and guest preferences.• Monitor and maintain the cleanliness and organization of the pastry kitchen.• Collaborate with other kitchen departments to coordinate dessert offerings with the overall menu.• Stay informed about industry trends and incorporate new ideas into the pastry program.• Assist in the planning and execution of special events and promotions featuring pastry creations. |
| EDUCATION & TRAINING | <ul style="list-style-type: none">• Formal education in pastry arts or a related field is required.• Additional certifications in pastry or culinary arts will be highly valued. |
| KNOWLEDGE & EXPERIENCE | <ul style="list-style-type: none">• Proven experience as a Pastry Sous Chef or in a similar leadership role.• In-depth knowledge of pastry techniques, trends, and ingredients.• Familiarity with health and safety standards in a pastry kitchen. |
| SKILLS & ABILITIES | <ul style="list-style-type: none">• Exceptional creativity and artistic skills in pastry preparation and presentation.• Strong leadership and communication skills to effectively lead and inspire a pastry team.• Ability to work in a fast-paced environment while maintaining precision and attention to detail. |
| HOURS / SHIFTS | 9 Hours (+/- 90 minutes) |