

Job titles: Pastry Chef

Salary: Competitive

Duty Station: Tubman Boulevard, Congo Town

Application Deadline: January 18, 2019

Start Date: As soon as possible

Introduction to our business

Millennium Guest House and Suites managed by AFRIKLAND Hotel has an International set standard in Liberia's Hospitality Industry and addressed the need of its valuable customers to their best comfort. It is located on the Tubman Boulevard, Congo Town. This hotel has 50 bed rooms fully air-condition, two restaurants, one gym, a large bar, a tennis court, a swimming pool and a spacious parking lot. It has three medium and one large conference hall that have a capacity of 25,30,45 and 350 persons respectively.

Millennium Guest House and Suites management by AFRIKLAND Hotel is seeking for qualified applicants for the position of **Pastry Chef**

ROLE & RESPONSIBILITIES OF A PASTRY CHEF:

- Prepare a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.
- Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated Danish, laminated croissants and doughnuts etc.
- Able to develop, designs, or creates new ideas and items for Pastry Kitchen.
- Create new and exciting desserts to renew hotels menus and engage the interest of customers
- Follows proper handling and right temperature of all food products.
- Decorate pastries and desserts using different types of icings, toppings etc. and ensure the food presentation will be beautiful and exciting.
- Must possess a positive attitude and have the ability to work with a variety of people and in cooperation with co-workers efficiently and effectively
- Able to recognize superior quality products, presentations and flavors.
- Ensures compliance with all applicable laws and regulations.
- Operates and maintains all department equipment and reports malfunctions.

- Maintains cleanliness and organization in all work areas.
- Encourages and builds mutual trust, respect, and cooperation among team members.
- Ensure compliance with food hygiene and Health and Safety standards.
- Perform Other duties as and when assigned by the hotel management.

PREREQUISITES:

- Good knowledge of different types of pastry, dessert, cake decorating.
- Possess professional disposition with good communication and interpersonal skills.
- Ability to work a variety of shifts including weekends, days, afternoons and evenings.
- Positive attitude and Good communication skills.

EDUCATION:

High school diploma. Certificate in Food & Beverage. Diploma in Hotel and Restaurant Management, or related field is an added advantage

EXPERIENCE:

Minimum of 3 years of experience from a hotel in pastry or Pastry Chef with high volume food production.

HOW TO APPLY:

Please send your motivation letter, CV and at most three references (both in English) to email: hrmillenniumafrikland@gmail.com or Hard copy should be addressed to: Human Resource Manager, Millennium Guesthouse & Suites, Tubman Boulevard, Congo Town, Monrovia, Liberia