

BELLE MONT FARM

KITTITIAN HILL

Pastry Chef– Full time

Our Story

The Five Star Resort, Belle Mont Farm is nestled amongst 400 acres of fertile, organic farmland and lush tropical forest. It encompasses an array of amenities guaranteed to provide an authentic guest experience and provide our team with many learning & development opportunities.

The story of Belle Mont Farm and Kittitian Hill begins with a single idea - creating a new destination unlike any existing 'sustainable hotel' that would bring people together to form a community that benefits both locals and visitors alike. Bringing creativity and community together in a thriving village of artists and artisans, one that will open up new avenues of expression and outlets for creative work.

Come on, Join us on this journey!

Role Summary

As Pastry Chef you will be responsible for preparing, producing and baking breads, rolls, breakfast pastries, pies, cakes, cookies and other baked goods/pastries according to Kittitian Hill's standardized recipes. You will also assist the food & beverage team in maintaining a safe and profit driven operation.

Role Requirements

- Prepares breads, muffins, biscuits, cakes, pies, cookies, and other baked goods according to standardized recipes
- Exhibits good working knowledge of baking standards, recipes and food products
- Capable of working according to a tight production schedule and following specifications for recipes and quotas set for quantities of goods produced
- Developing and creating dessert menu and recipes with Head Chef and Culinary team
- Assist with the preparation of other food items prepared by the Culinary team
- Assisting with the organization of kitchen, including cleanliness of dried storage, walk-ins, and dairy fridge
- Daily quality checks of products
- Assists Executive Chef with all kitchen operations and preparation
- Ensures compliance with food handling and sanitation standards.

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Requirements

- 2 year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related field
- Minimum five years' experience in Pastry making
- Must be meticulously clean and aware of all food safety standards
- Excellent written and verbal communication skills
- Self-motivated and able to work independently
- Basic computer knowledge
- Strong organizational skills with the ability to prioritize responsibilities
- Excellent attention to detail
- Solution orientated

If you are interested in applying for employment with Kittitian Hill, please email a copy of your resume to Hospitalityhr@kittitianhill.com **by March 13th, 2020.**

If you need further information on how you can become a member of the team, please contact us on 869 465 7388, we look forward to hearing from you!

Only suitably qualified applicants will be contacted for an interview.