

Chef De Partie - Pastry

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Company: Accor

Location: Dubai

Category: healthcare-practitioners-and-technical

Company Description

Hotel Overview:

Nestled along the picturesque Arabian Gulf beaches, Mövenpick Hotel Jumeirah Beach is a modern and contemporary 5-star hotel that promises an unparalleled experience of luxury and convenience in the heart of Dubai. With a perfect blend of breathtaking views, exciting dining options, and exceptional recreational facilities, Mövenpick Hotel Jumeirah Beach stands out as a premier destination for travelers seeking an unforgettable stay in this vibrant city.

What is in it for you:

Employee benefit card offering discounted rates in Accor worldwide

Learning programs through our Academies and the opportunity to earn qualifications while you work

Opportunity to develop your talent and grow within your property and across the world

Ability to make a difference in the local community through our Corporate Social Responsibility activities.

Job Description

What you will be doing:

The **Chef de Partie - Pastry** is responsible for assisting the Pastry Chef in the creation, preparation, and presentation of pastries, desserts, and baked goods. They work closely with the pastry team to ensure the highest quality of products and adherence to culinary standards. This role involves executing recipes, maintaining inventory, and upholding cleanliness and sanitation standards in the pastry kitchen.

1 . Production and Preparation:

Assist in the preparation and production of a variety of pastries, desserts, and baked goods according to established recipes and standards.

Execute pastry techniques such as baking, decorating, piping, and plating.

Ensure consistency and quality in all pastry items produced.

2 . Menu Development:

Collaborate with the Pastry Chef and other team members to develop new pastry items and dessert menus.

Contribute creative ideas and innovative approaches to pastry offerings.

3 . Inventory Management:

Monitor inventory levels of pastry ingredients and supplies.

Assist in ordering and receiving pastry-related ingredients and materials.

Rotate stock and maintain proper storage of perishable items.

4 . Kitchen Organization:

Maintain a clean, organized, and sanitary pastry kitchen.

Follow food safety and sanitation guidelines at all times.

Assist in the proper maintenance and cleaning of pastry equipment and tools.

5 . Team Collaboration:

Work collaboratively with other members of the pastry team and kitchen staff.

Communicate effectively with colleagues to ensure smooth operation of the pastry

kitchen.

Provide guidance and support to junior pastry staff as needed.

6 . Adherence to Standards:

Adhere to all company policies, procedures, and culinary standards.

Ensure compliance with health and safety regulations in the pastry kitchen.

Uphold high standards of presentation, flavor, and texture in all pastry products.

Qualifications

Your experience and skills include:

Proven experience working in a pastry kitchen, preferably in a similar role.

Strong knowledge of pastry techniques, ingredients, and equipment.

Creativity and passion for pastry arts.

Ability to work efficiently in a fast-paced environment.

Excellent attention to detail and organizational skills.

Team player with good communication and interpersonal skills.

Culinary degree or relevant certification is a plus.

Additional Information

Our commitment to Diversity & Inclusion:

We are an inclusive company and our ambition is to attract, recruit and promote diverse talent.

Why work for Accor

We are much more than a world leader. We are more than 280,000 hoteliers with a purposeful and heartfelt mission: to make every guest Feel Welcome in our 4,700 addresses and on our digital platforms. We are committed to a culture and guided by our

values that make our talent Feel Valued. We want them to express their passions every day and realize their full potential through exemplary professional development and growth opportunities, enjoying a life filled with unlimited experiences. To connect with us, please visit

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