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| **Job Title** | Pastry Chef |
| **Reports to** | Catering and Hospitality Director |

**Job Purpose**

We are looking for a Pastry Chef to ensure the prompt and efficient preparation of all meals within Bekynton, the College's central dining facility. Duties will include providing high standard of food for pupils/staff at the College plus hospitality and event catering. The ideal candidate must have previous kitchen experience in a similar role/environment, NVQ level 2 or equivalent is desired but not essential and the ability to work under high pressure in a fast-paced kitchen.

**Key Tasks and Responsibilities**

* To prepare, cook and serve any food delegated as your responsibility ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation of desserts are met at all times;
* To adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times and ensure that all records of such are kept;
* To assist the Head pastry chef in the overall checking and maintaining of your work area and to assume overall responsibility in their absence;
* To liaise with the chef team with reference to possible improvements/difficulties in your section.
* To remove any hazards and make safe any defects in the kitchen or equipment and report any problems to the senior chef on duty;
* Undertake training and development relevant to the role;
* Commitment to and promotion of equality, diversity and inclusion;
* All positions at Eton are classed as ‘regulated activity’ as per the Keeping Children Safe in Education 2024 guidance, therefore a good understanding of safeguarding procedures is essential;
* Commitment to safeguarding and promoting the welfare of children, including but not limited to, completing safeguarding training as required, and ensuring any safeguarding updates issued by the College are read and understood;
* Understand and comply with procedures and legislation relating to confidentiality

**Skills and Competencies Required**

To be successful in this role, the incumbent should:

* 2 years previous experience required at a similar level or; ideally in an environment of volume catering;
* Good people skills and the ability to work in a large team;
* Flexible and able to work under pressure;
* Organised and methodical approach to work;
* A genuine interest in and passion for great food;
* Pride taken in work and food produced;
* Ability to own their own performance;
* Positive approach to learning in the role;
* Self-motivated;
* Able to use own initiative;
* Good interpersonal skills and ability to communicate effectively with customers, clients and staff.

**Working Pattern**

* You will be working 46 weeks per year. (You will be paid over 12 months)
* You will work 5 out of 7 days, mixed pattern of early and late shifts

**Disclosure Checks**

**Eton College is committed to safeguarding and promoting the welfare of children, and applicants must be willing to undergo child protection screening appropriate to the post, including, but not limited to, reference checks with past employers, an Enhanced Disclosure from the Disclosure and Barring Service (including Barred List information), an online search and, where applicable, Prohibition checks. If you are successful in your application, you will be required to complete a DBS Disclosure Application Form.  Any information disclosed will be handled in accordance with any guidance and/or Code of Practice published by the DBS. The College is exempt from the Rehabilitation of Offenders Act 1974 and therefore all convictions, cautions, reprimands and final warnings (including those which would normally be considered as “spent” under the Act) must be declared, subject to the DBS filtering rules. It is a criminal offence for any person who is barred from working with children to attempt to apply for a position at the College.**