

9.7.21

Pastry Chef

About God's Love We Deliver

For people living with severe illness in the New York City metropolitan area, God's Love We Deliver provides nutrition therapy, and cooks and home delivers medically tailored meals. We are a non-sectarian organization. All of our services are provided free to clients and full of love.

About the Role

The Pastry Chef directs the preparation, cooking and packaging of baked goods for the Meal Program and supervises Bakery staff and volunteers. Works with the Executive Chef to write and revise the baked goods cycle consistent with nutritional requirements of our clients. The hours for this role are typically 11:00AM to 6:30PM Sunday through Thursday but may require morning/evening and/or weekend work as well.

Essential Duties and Responsibilities

- Supervise and direct the preparation, cooking, meal assembly and packaging of baked goods for the Meal Program.
- Prepare, cook, and oversee the pack out of all baked goods. Verify that appropriate amount of food has been prepared and makes adjustments as required.
- Develop new seasonal pastry recipes and menus consistent with the nutritional requirements of our clients.
- Operate and manage the Bakery section of the Kitchen
- Train and supervise Bakery staff, temporary workers, and volunteers
- Monitor and order ingredients and equipment for bakery side of the Kitchen.
- Decorate and present pastries and baked goods in a tasteful and beautiful way.
- Maintain detailed records of food usage, amounts and costs.
- Closely monitor kitchen and equipment operations and adherence to recipes and procedures.
- Maintain the Kitchen's high quality and safety standards in compliance with NYS Department of Health and other relevant regulations.
- Develop and facilitate "special events" in the Kitchen such as Cookie and Cake Decorating events with children and adults, live Bakery demos, etc.
- Working with the Communications Department, represent the organization as needed in public-facing events and on social media.

About You:

You are highly self-motivated and empathetic, a 'people person' with a strong desire to support our mission and your colleagues. You are driven by a genuine passion for food and baking. You thrive in a fast-paced and dynamic environment.

In addition, the right candidate meets the following requirements:

- Certificate in Culinary Arts preferred
- Two more years' experience working in the food industry as a Pastry Chef, Baker, or similar role
- Two or more years' experience supervising staff
- Experience in recipe development and execution
- Cake decorating experience
- In-depth knowledge of sanitation and food safety practices (maintenance of NYC Food Certification is required)

- A 'people person' who can communicate effectively to a variety of audiences, and who maintains a professional, respectful and friendly demeanor at all times
- Flexible working hours, including weekends, and holidays when necessary
- Able to lift or move up to 50 pounds
- Able to work in a kitchen environment subject to extreme cold and extreme heat conditions
- Capable of working in a fast-paced production environment

Preferred Skills:

Bilingual (English/Spanish) a plus

Experience doing cooking demos/live cooking trainings a plus

Experience training those who do not have professional expertise in cooking/baking a plus

Interested in Applying for this Role?