

## Pastry Cook

Big Beat Dallas takes pride in being the premier live entertainment destination in our community. We create memorable experiences through world class service, food, beverage, shopping and entertainment.

Big Beat Dallas is seeking a dedicated and professional Pastry Cook. Primary responsibilities include, but are not limited to: pre-measuring /scaling ingredients for pastry production, assist in planning/scooping cookies, batters, breads, and any other production needs. Also assists with cleaning and any other assignments as determined by the Pastry Chef.

All culinary team members are to be in uniform and compliant with our personal hygiene standards established in the employee handbook. This position will work closely with the Chef Management team to ensure the kitchen operations are consistent with our established Standard Operating Procedures.

This position is non-exempt and will report to the Pastry Chef.

### Job Responsibilities

- Ensure recipe cards are to be used in prep and line production and that scales and measuring tools are used in the production of all recipes
- Adhere to established back-of-house systems and controls
- Adhere to all food safety handling guidelines
- Ensure plated desserts are consistent with established standards
- Follow and support the company's "Food and Service Fundamentals"
- Ensure proper opening and closing procedures are met within each kitchen

### Qualifications and Requirements

- Demonstrate competent knife skills, pastry techniques and knowledge, measuring ingredients, mixing methods, and safe operation of all pastry kitchen equipment.
- Plan, prepare, set-up and provide consistent, timely service.
- Must be organized and provide quality service in all areas of pastry production with an emphasis on plating in accordance with company/department standards.
- Ensure workplace mise en place is completed to standards.
- Assist in achieving food and labor costs through monitoring inefficiencies and wastes.
- Maintain a clean and sanitary work environment.
- Work alongside co-workers to further develop culinary skills.
- Ability to improve through training, direction, and criticism.
- Work well with co-workers while displaying a positive attitude.
- Must possess problem-solving abilities.
- Self-motivated and able to excel under pressure.
- Must possess sense of urgency and be able to meet deadlines.
- Must be able to follow direction.
- Must be a team player and be willing to provide assistance to all other departments other than pastry when needed.
- Must have reliable transportation to and from work

- Food Handlers Card
- Must provide knife roll
- Must be 18+ years of age
- Able to work nights, weekends and holidays
- Able to stand and walk for long periods of time
- Occasional pushing, pulling, lifting or carrying up to 50 lbs. independently and safely
- Occasional ascending or descending ladders, stairs and ramps
- Occasional computer and/or POS usage
- Must be able to work in varying (and sometimes extreme) temperatures
- Frequent, continual, intermittent flexing or rotation of the wrists and spine
- Constant reaching, turning and performing precision work
- Constant talking, expressing or exchanging ideas by means of the spoken word
- Constant clarity of vision at near and or far distances

Each team member, hourly and salary will be required to be in compliance with and updated with all employment policies. We are committed to hiring individuals that support the brands and are aligned with our business objectives.