

## Pastry Chef

[Apply Now](#)

Company: Smyth & Co

Location: London Area

Category: other-general

Pastry Sous Chef – Private Members Club  
Amazing opportunity for a talented Pastry Sous Chef to become part of the team of one of the most exclusive private members club in London, the place to be for politicians, royals and A-list alike. For their hard work and commitment, the Pastry Sous Chef will be rewarded with: Best Pay in London + amazing benefits: paid breaks, meals on duty, discounts on days off dining at their restaurant and many more  
Work life balance: 7 shifts and 3 days off, 50 hours a week, Sundays off  
Fabulous team environment: friendly and supportive brigade  
Training and development – work under one of the best Head Chefs in London  
Brilliant, well equipped kitchen  
Opportunity to work in a variety of cuisines belonging to the Group  
28 days holiday per year (including bank holidays) • In-house industry training • Employee Assistance Programme – Hospitality Action • Discounted gym membership with world class gym • Sponsored social events • Monthly well-being days with our Chiropodist and Masseur • Private medical insurance • Cycle to Work Scheme • Access to a company doctor • Eyecare vouchers • Recommend a friend bonus of £750 • Staff Accommodation (subject to availability)  
The successful Pastry Sous Chef:  
Has relevant experience in a similar high end, quality food kitchen  
Will support the Head Chef in guiding and mentoring a young and passionate team of Chefs  
oversee the smooth running of the day-to-day operations in the pastry kitchen  
a great level of food product knowledge and an understanding of food preparation techniques  
Enjoys working efficiently in a high pressurised environment  
genuinely passionate about cooking and the Hospitality industry  
an exceptional attention to detail  
to further develop their career working alongside the best chefs in the industry  
a great work ethic  
Can work actively with their Senior pastry Chefs in order to

produce new innovative desserts. To apply for this role, you must have worked in a high-quality kitchen to at least Junior Pastry Sous Chef level and be a confident communicator and natural leader. Ideally you will have demonstrated you can stay in a position for at least two years and have a good sense of humor.

[Apply Now](#)

#### Cross References and Citations:

1. Pastry Chef Saopaulojobs Jobs London Area Saopaulojobs ↗
2. Pastry Chef CeojobsJobs London Area Ceojobs ↗
3. Pastry Chef Jobsinnigeria Jobs London Area Jobsinnigeria ↗
4. Pastry Chef Nyjobscareer Jobs London Area Nyjobscareer ↗
5. Pastry Chef ManchesterjobsearchJobs London Area Manchesterjobsearch ↗
6. Pastry Chef Thejobsearch Jobs London Area Thejobsearch ↗
7. Pastry Chef Searchamericanjobs Jobs London Area Searchamericanjobs ↗
8. Pastry Chef ProtectiveservicejobsJobs London Area Protectiveservicejobs ↗
9. Pastry Chef Searcheuropeanjobs Jobs London Area Searcheuropeanjobs ↗
10. Pastry ChefIndiajobscentral Jobs London Area Indiajobscentral ↗
11. Pastry ChefSciencejobsnearme Jobs London Area Sciencejobsnearme ↗
12. Pastry ChefCameroonjobsJobs London Area Cameroonjobs ↗
13. Pastry ChefSerbiajobsJobs London Area Serbiajobs ↗
14. Pastry ChefUkrainejobs Jobs London Area Ukrainejobs ↗
15. Pastry ChefAucklandjobs Jobs London Area Aucklandjobs ↗
16. Pastry ChefUsajobscareer Jobs London Area Usajobscareer ↗
17. Pastry ChefSearchukjobs Jobs London Area Searchukjobs ↗
18. Pastry ChefAngularjobs Jobs London Area Angularjobs ↗
19. Pastry chef Jobs London area ↗
20. AMP Version of Pastry chef ↗
21. Pastry chef London area Jobs ↗
22. Pastry chef Jobs London area ↗

23. Pastry chef Job Search ↗

24. Pastry chef Search ↗

25. Pastry chef Find Jobs ↗

Source: <https://uk.expertini.com/jobs/job/pastry-chef-london-area-smyth-co-2511-69539/>

Generated on: 2024-05-03 by Expertini.Com