



## PASTRY CHEF

### WHAT IS OUR STORY?

The Club brings families together and our Club is a 2nd home to over 1,500 members. We've got a strong foundation and continue to modernize our service offerings to ensure multi-generational enjoyment throughout 275 acres of breathtaking, panoramic scenery. Although the Club began as a hunting club in 1885, over the years, amenities such as dining, golf, tennis, pickleball, trap and skeet and fitness were added to enrich member experience. Club members have a history of excellence in business, athletics, and altruistic pursuits.

### YOUR CAREER AT THE CLUB

We strive to meet the needs of every member, whatever their interest may be. In doing so, we are looking for motivated individuals to join the Club's highly talented team to continue to offer a variety of activities, social events, dining opportunities and much more for all members, young and old. The London Hunt and Country Club prides itself on creating not only an exceptional membership experience but a memorable work environment as well.

### ROLE OVERVIEW:

We are looking for an experienced **Pastry Chef** to cater to our ever-growing Calendar of Events. Whatever the occasion, you will bring a positive attitude to every shift and create high quality pastry dishes with the standard recipes and presentations to maintain standards and consistency of product. You are responsible for operating the pastry section of the kitchen while working closely with the Executive Chef. The Pastry Chef will be required to develop seasonal offerings while assisting in production and maintenance of par stocks of pastry and dessert with proper rotation of products and maintain highest cleanliness and hygiene standard in the pastry and bakery section.

You will prepare a wide variety of baked goods including but not limited to cakes, cookies, pies, artisan breads and rolls, muffins, laminated Danish, laminated croissants and doughnuts following traditional and modern recipes. You will create new and exciting desserts to renew Club menus and engage the interest of Members and guests.

### THE CLUB IS AN EMPLOYER OF CHOICE

Every Club employee has an important role to ensure the enjoyment of the facilities by all members. We know that our employees are vital to ensure the success of the Club and will hire, develop, and reward the best people available. The Club has partnered with local businesses which allow for savings opportunities for employees and their families. Club employees enjoy several social events and rewards each year and full time employees are eligible for partial bus pass reimbursement. Club employees have a chance to experience the joy of playing the same professional golf course conquered by some of the best players in the LPGA and can enjoy playing tennis on one of our ten clay courts or pickleball on one of our six courts built in 2021. Whatever your career ambitions are, the Club offers a chance to develop your skills and creates opportunities to cross-train should your interests change over time. Joining the Club family is not only about a having a job, but also about finding what drives you to be the best version of yourself.

### WE WANT TO HEAR FROM YOU!

Since the London Hunt and Country Club is a family focused Club providing our members with an internationally recognized golf course complemented by first class dining facilities, we have high expectations for our culinary staff. The successful candidate will have at least five years of pastry cooking or Pastry Chef experience, ideally with high-volume food production. You will have a high school diploma or 5 years experience in the culinary, food and beverage, or related professional area or a 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related major. You will have strong knowledge of different types of pastry, dessert and cake decorating. You are self-motivated and possess professional disposition with good communication and interpersonal skills. You are available to work a flexible work week which includes some mornings and afternoons during the week, on weekends and on holidays. Completion of the Safe Food Handling Certificate is required prior to your start date at the Club.

### COMPENSATION

We offer a competitive compensation, which will be commensurate with experience.

If you are committed to playing a key role in the success of the Club, we invite you to email your resume to [careers@londonhuntclub.com](mailto:careers@londonhuntclub.com). We look forward to working with you!

No phone calls please. Applications will be accepted, in strict confidence. We appreciate all the applicants expressing an interest in this position, however only those selected for an interview will be contacted. Thank you for your interest.

The London Hunt and Country Club is an equal opportunity employer. We are committed to equity, value diversity, and welcome applicants from diverse backgrounds. The London Hunt and Country Club provides accommodations to job applicants with disabilities throughout the hiring process. If a job applicant requires an accommodation during the application process or through the selection process, the hiring manager and Controller will work with the applicant to meet the job applicant's accommodation needs.