**Pastry Chef-Hourly (Full Time)**

In charge of the pastry kitchen; supervises, trains and works with employees assigned to it. Is able to perform all tasks required in the operation of the pastry kitchen, such as but not limited to; preparing desserts, pastries, breads, confections, ice creams and sorbets, coverings of meat dishes and bakery products; creates artistic statuaries and ornaments out of sugars, pastry or ices.

This position is hourly and starts at $20.31/hr.

**Requirements:**

At least 2 years as Assistant Pastry Chef or Pastry Chef

Wedding cake production (buttercream and fondant), Tea desserts, Ala carte specialties, ice creams and sorbets

Supervisor skills required.

Please go on-line to Starwoodhawaiijobs.com to apply and attach a resume.