We are a fast paced, high quantity patisserie kitchen producing French pastries and desserts made in house daily.
If you are passionate about working in the food industry and would like to be considered to join our inspiring team please submit your cover letter as well as resume via the link above.

**Overnight Lead FT**

**Overview:**
Supervise, assist and organize the overnight team of 2-4 people with the production of croissants, sandwiches and pastry bake off.

**Shift requirements:**
- 9pm-5:30am
- Weekends are required

**Compensation:**
- $14-15/hour, D.O.E.

**Qualifications:**
- Customer focus and satisfaction oriented.
- Advanced baking and patisserie knowledge.
- Able to produce all products while maintaining quality and waste control.
- Effective team management.
- Establish and maintain interpersonal relationships.
- Maintain communication with all team members.
- Time management, efficiency and ability to multi task.
- Project planning, organization and execution.
- Opportunity foresight and problem solving.
- Initiative.
- Deadline oriented.

**Bread Baker FT**

**Overview:**
High quantity production of Ciabatta bread.

**Shift requirements:**
- 1pm-9pm
- Weekends are required

**Compensation:**
- $12-15/hour, D.O.E.

**Qualifications:**
- Customer focus and satisfaction oriented.
- Advanced baking and patisserie knowledge.
- Able to produce all products while maintaining quality and waste control.
- Maintain communication with all team members.
- Time management, efficiency and ability to multi task.
- Project planning, organization and execution.
- Opportunity foresight and problem solving.
- Initiative.
- Deadline oriented.

**Macaron/Dessert Cook FT**

**Overview:**
High quantity production of French Macarons and desserts.

**Shift requirements:**
- 6:30am-3pm
- Weekends are required

**Compensation:**
- $10-12/hour, D.O.E.

**Qualifications:**
- Customer focus and satisfaction oriented.
- Advanced baking and patisserie knowledge.
- Able to produce all products while maintaining quality and waste control.
- Maintain communication with all team members.
- Time management, efficiency and ability to multi task.
- Project planning, organization and execution.
- Opportunity foresight and problem solving.
- Initiative.
- Deadline oriented.

To find out more about our local coffee and patisserie kitchen, please visit our website at [honolulucoffee.com](http://honolulucoffee.com)