We are looking for people with a passion for culinary excellence! We are committed to learning, growing and never settling for anything but the heart and soul's best. Hungry? If you're eager, passionate, possess a positive attitude, and serious about growing -- and growing with Alan Wong's Restaurants -- we'd love to hear from you.

**Pastry Cook**

**POSITION OVERVIEW:** The Pastry Cook at the Pineapple Room is responsible for effectively working a station during service. This position maintains all health and sanitation standards following Board of Health and restaurant guidelines.

**DUTIES:**
- Prepares ingredients and components for dishes prepared on assigned station.
- Plates dishes during service.
- Able to run the line during service with minimal supervision.
- Ensures station is fully prepared and set before the beginning of service.
- Assists with the production of breads and desserts. Plates dishes during service.
- Maintains sanitation standards. Clean stations per guidelines. Cleans and organizes station, freezer, and designated areas.
- Conducts product inventory and completes order sheets in a timely manner.
- Completes prep sheet, butcher par sheet, tasting checklist, and temp logs on a daily basis.
- Notifies Chef on Duty of products to be ordered to ensure proper inventory.
- Makes daily employee meal.
- Minimize waste and spoilage.
- Abides by all Board of Health requirements including proper labeling and storage hierarchy.
- Maintains proper product rotation, first in/first out.
- Receives all food products correctly and at company standard.
- Encouraged to attend and participate in Menu Development sessions.
- Displays a high degree of professionalism, integrity, sincerity and a positive mental attitude.
- Attends and participates at mandatory staff meetings and classes.
- Is involved in on premise and off property promotions for the restaurant.
- Encouraged to participate in company-sponsored community service events.
- Performs other duties as assigned or required.

**MINIMUM QUALIFICATIONS:**
- At least 6 months of prior cooking experience required, or equivalent.
- Ability to demonstrate basic prep knowledge such as knife skills, butchering, and recipe making.
- Knowledge of basic math skills required.
- Knowledge of ingredients, farms, and farmers.
- Interacts with guests/customers in a warm and courteous manner.
- Able to use basic kitchen equipment to including oven, mixers, stove, slicer, knives, scale, blender, food processor, and multi-line telephone. Follows all safety protocol for equipment usage.
- Leads by example!
• Must be able to communicate in a professional manner with guests, co-workers, and outside vendors. Requires communicating, interacting and working cooperatively with others.
• Requires being able to work independently; being self-motivated; using judgment and discretion; having self-control; presenting self in a professional manner; and handling stressful situations in a calm, composed manner.
• Must be able to receive and issue instructions. Able to train others.
• Must be able to meet deadlines on assignments and projects.
• Requires working in a busy, high-energy, and fast-paced environment.
• Frequent and extended standing, bending, and stooping. Able to lift weight up to and including 50 lbs.
• Available all shifts, all days, including weekends and holidays. Schedule is determined by the needs of the business.
• Tuberculosis Clearance required.
• Certification in CPR/First Aid preferred.

At Alan Wong’s we offer a comprehensive benefits package including 2 Weeks of annual vacation, health & wellness benefits (medical, dental, vision, prescription drug, chiropractic and acupuncture care), 401-k retirement plan, Aflac supplemental insurance, numerous learning, training, and educational opportunities, and an employee restaurant discount.

Please forward your resume and cover letter, including salary requirements, to careers@alanwongs.com. Complete our employment application at www.alanwongs.com.