



Sheraton
RED DEER HOTEL

Employment Opportunity

WE BELIEVE IN THE POWER OF COLLECTIVE, BECAUSE WE ARE BETTER TOGETHER.

Located in the heart of Central Alberta, the Sheraton Red Deer Hotel is the ideal place to grow your career in hospitality while providing excellent and personalized service to our guests while working within a positive team environment.

We are currently looking for an energetic, organized, customer focused individual to fill the position of **Assistant Pastry Chef**.

Under the guidance of the Pastry Chef, the **Assistant Pastry Chef** is responsible for the preparation of food in a timely, efficient, sanitary and consistent manner. The **Assistant Pastry Chef** must be prepared to work early and late hours in a high-pressure work environment, being efficient and knowledgeable about preparation needs.

The **Assistant Pastry Chef** will support the role of the Pastry Chef and work cohesively to increase long term profitability through continuous improvement of team member morale, guest satisfaction and excellence in operations execution. You must provide the highest level of service and care to our guests and to our Associates.

Key responsibilities:

Based on job description includes but is not limited to:

- Prepare a variety of ingredients, sauces, baked goods based on the Pastry Chef's direction.
- Provide leadership, people development, time management, problem solving and decision-making skills.
- Produce high quality desserts that follow up the established menu and level up to location's standards, as well as to clients' requirements.
- Plan the food design in order to create a perfect match between the dish's aspect and its taste.
- Maintain order and discipline in the kitchen during working hours.
- Create tasting menus for clients interested in contracting the food for different events (wedding, banquets, corporate dinners, birthday parties, etc.) from their kitchen.
- Developing a cross-marketing strategy, working closely with outlet managers in order to increase profits and customer count such as pairing drinks with the food served.
- Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients and ending with the finished dish which leaves the kitchen door.
- Make sure that the professional equipment is in good conditions and signal any malfunction before it affects the staff or the clients.

Qualifications & Experience:

- Minimum 2 year of bakery experience preferred.
- Demonstrated knowledge of food and catering trends, quality, production, sanitation, food cost controls, and presentation required.
- Physically able to perform duties of position including lifting up to 50lb.
- Time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision.
- Strong work ethic and positive team attitude.
- Follow all Occupational Health and Safety guidelines.
- Must be able to work a variety of shifts including early mornings
- Must be fluent in English, both written and oral.

Hours of Work: The hours of work for this position will vary depending on operational requirements, but will include day, evening and weekend shifts.

The Sheraton Red Deer is an equal opportunity employer and encourages individuals interested in this position to submit a cover letter and resume to pbatra@sheratonreddeer.com. Please ensure the name of the position is included in the subject line. This position will remain open until a suitable candidate is found.

We appreciate and consider all applications; however, only candidates selected for interviews will be contacted.

Sheraton Red Deer
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