

**Job Title**  
Chef de Partie – Pastry

**Department**  
F&B Production

**Location**  
Bandipur

**Reports To**  
Executive Chef /  
Sous Chef – Pastry

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## Job Purpose

The Chef de Partie – Pastry is responsible for managing a designated pastry section and delivering high-quality desserts, bakery items, and plated presentations in line with luxury resort standards. The role ensures consistency, creativity, hygiene, and guest satisfaction across all pastry operations.

## Key Responsibilities

### Pastry Production & Quality

- Prepare and present high-quality desserts, pastries, breads, and bakery items
- Ensure consistency in taste, texture, and presentation as per resort standards
- Execute à la carte, buffet, banquets, and special event pastry requirements
- Maintain recipe standards and portion control

### Section Management

- Take full responsibility for the assigned pastry section
- Plan daily mise en place and production schedules
- Coordinate with kitchen and service teams for smooth operations

### Creativity & Menu Development

- Assist in developing new dessert concepts and seasonal menus
- Contribute innovative ideas aligned with luxury dining trends
- Adapt presentations to suit resort themes and guest profiles

### Hygiene, Safety & Compliance

- Ensure strict adherence to food safety, hygiene, and HACCP standards
- Maintain cleanliness and organization of workstations and storage areas
- Follow health, safety, and resort SOPs at all times

### Team Leadership & Training

- Supervise, train, and guide commis chefs and trainees
- Ensure proper grooming, discipline, and work ethics within the team
- Lead by example during service and high-pressure situations

## **Inventory & Cost Control**

- Monitor ingredient usage and minimize wastage
- Assist in stock control, requisitions, and inventory checks
- Follow cost control procedures without compromising quality

## **Qualifications & Experience**

- Diploma or Degree in Pastry Arts / Culinary Arts / Hotel Management
- Minimum **6–10 years** pastry experience in luxury hotels or resorts
- Prior experience as Demi Chef de Partie or equivalent preferred

## **Skills & Competencies**

- Strong technical pastry and bakery skills
- Knowledge of chocolate, sugar work, plated desserts, and baking techniques
- Creative mindset with attention to detail
- Ability to work under pressure in a fast-paced environment
- Strong teamwork and communication skills

## **Grooming & Appearance**

- High standards of personal hygiene and grooming
- Professional appearance in line with luxury resort policies