

Pastry Chef/Baker:

We are seeking a talented Pastry Chef/Baker to join our culinary team. If you have a passion for pastries, desserts, and baking, and a flair for creativity in both sweet and savory creations, we want you on our team. In this role, you will lead our baking and dessert program, collaborating closely with the chef team to develop new recipes while maintaining the highest standards of quality, consistency, and presentation in a fast-paced, high-end kitchen environment. We are looking for high-energy, dedicated, and passionate team members to join our family, and we are deeply committed to growing and developing our team while providing a safe, energetic, and fun work environment.

Key Responsibilities

- Create a wide range of desserts, pastries, and baked goods, including cookies, cakes, and bread, following in-house, traditional and modern recipes. Over time, take on additional responsibilities such as assisting with the brunch program, with the long-term goal of managing a breakfast, quiche, and coffee division.
- Create and innovate recipes, developing new pastries, desserts, and baked goods that elevate the menu and delight guests.
- Design and plate desserts with precision, using advanced presentation techniques to ensure each item is visually stunning and consistent with the restaurant's standards.
- Manage ingredient inventory and supplies, placing orders as needed and maintaining the quality and freshness of all baking ingredients.
- Maintain a clean, organized, and safe kitchen, adhering to all health, safety, and sanitation regulations.
- Collaborate with the culinary team and management, coordinating production schedules and service to ensure efficiency and quality.
- Adapt to seasonal menu changes and special requests, ensuring flexibility in production while maintaining high standards of quality and presentation.

Required Skills and Qualifications

- At least 1 year of experience in a professional kitchen or bakery
- Strong knowledge of baking techniques, including pastry doughs, custards, mousses, confections, chocolate work, and decorative presentation.
- Creativity and recipe development skills, with the ability to innovate desserts that are both visually appealing and delicious.
- Ability to work efficiently in a fast-paced environment, managing multiple tasks while maintaining quality and attention to detail.
- Strong organizational skills, including inventory management, ingredient ordering, and maintaining cleanliness and sanitation standards.

- Excellent communication and teamwork skills, with the ability to collaborate with chefs, kitchen staff, and management.
- Ability to lead and motivate kitchen staff, fostering a positive and productive work environment.
- Experienced in production of large quantity food; preparation and excellent knowledge of quality food operations.
- Food Handler's Permit or must be able to obtain within 6 weeks
- Willingness to work all shifts including evenings, weekends, and holidays depending on the restaurant's hours of operation
- Ability to work in a fast-paced restaurant environment with the ability to stand for extended periods of time and lift up to 50 pounds with or without accommodation.

Preferred Qualifications

- 3+ years of professional experience in a bakery or high-end restaurant pastry program, with hands-on experience creating a variety of pastries, desserts, and baked goods.
- Formal culinary training or equivalent professional experience is preferred, but exceptional skill and artistry in pastry is a priority

Why Work at The Edge:

- Competitive pay
- Full-time employees (30+ hours per week) accrue PTO based on hours worked, up to 40 hours annually.
- Uniforms provided

**The Edge is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race/ethnicity, color, religion, gender, sex, national origin, age, sexual orientation, gender identity, protected veteran status, disability or any other category protected by law.*