

Pastry Chef

Description

Under the general guidance and supervision of the executive chef and in cooperation with the assistant executive chef, and within the limits of established The Zen Wellness Resort policies, the pastry chef takes charge of all aspects of the pastry department.

Responsibilities

- Coordinates functions and other activities within the butcher department, with other F&B department heads as assigned.
- Assists the executive chef in controlling on a day to day basis, on the following:
 - Quality levels of production and presentation of all food items produced.
 - Cleanliness, sanitation and hygiene in the Pastry department.
- Ensures maximum performance in above tasks.
- Assists the executive chef in the production, preparation and presentation of all food items, to ensure highest quality at all times.
- Ensures the quality of all products produced in his section like:
 - Fresh Bread & Pastry for all needs at the Hotel
 - Basic doughs and pates
 - Storage, preparation & presentation of The Zen Wellness Resort Ice Cream standards
 - Rotation of stocks and proper storage
- Ensures production according to established recipes.
- Establishes recipes for new creations with the Executive Chef
- Checks all fruit & dry good items received for quality standards.
- Trains staff on proper use of machinery and equipment and its cleaning.
- Trains and motivates all subordinates.
- Establishes and maintains effective employee relations.
- Informs on a daily basis the executive chef on all relevant information in operational and personal matters, including information, which does not require the executive chef's action.
- Checks function sheets and sees to it that all food items for banquets and special functions are prepared on time and meet quality and quantity standards.
- Takes proper inventory of foodstuff in his section.
- Prepares on a daily basis food requisitions as assigned.
- Maintains cleanliness in all assigned areas, including refrigerators, freezers and work table tops.
- Makes out time schedules and annual leaves in cooperation with the Executive sous chef for approval by the Executive chef.
- Ensures adequate supply of raw materials by checking stock levels daily and preparing details for requisitions of supplies in cooperation of the executive sous chef for the executive chef's approval.
- Maintains adequate inventory of food by:
 - Utilizing food surpluses
 - Portion control
 - Keeping wastage to a minimum

Hiring organization

The Zen Wellness Resort

Employment Type

Full-time

Job Location

Aswan Western Agricultural Road,
1252031, New Aswan City, Egypt

Date posted

November 4, 2025

- Ensures that all machines, furniture, equipment and utensils are in working condition at all times and that the pastry shop and the assigned area is always clean and in a safe condition to prevent accidents.
- Ensures that the pastry shop operates smoothly and the budgeted targets are achieved during his/her absence.
- Guides and evaluates the performances of his subordinates.
- Performs duties common to all supervisors and the duties as may be assigned by the executive chef.
- Able to supervise food production and allocate work effectively.
- Able to maintain outstanding Hygiene conditions
- Able to control food stock effectively.
- Able to recommend on staff selection, provide training and report on progress of performance.
- Able to provide reference and ensure compliance with house rules by staff.
- Able to maintain good relation with staff and fellow workers (Team work).

Security, Safety & Health

- Maintains high confidentiality in regards to guest privacy.
- Reports any suspicious behaviour of guests and staff to the General Manager and Security.
- Notifies housekeeper regarding lost and found objects.
- Ensures that all potential and real hazards are reported appropriately immediately.
- Fully understands the hotel's fire, emergency, and bomb procedures.
- Follows emergency procedures to provide for the security and safety of guests and employees.
- Works in a safe manner that does not harm or injure self or others.
- Anticipates possible and probable hazards and conditions and notifies the Manager.
- Maintains the highest standards of personal hygiene, dress, uniform, appearance, body language and conduct.

Competencies

- Good command of English and one other language used by majority of staff.
- Five years experience in 5 Star Hotels.
- Good knowledge in Microsoft Excel, Word, Outlook.