

# CHEF DE PARTIE PASTRY

<b>Job Code:</b>	RCXE	<b>Reports To:</b>	Executive Chef
<b>Department:</b>	Kitchen/Culinary 1 Full-Time	<b>Date:</b>	December 9 <sup>th</sup> , 2011
<b>Essential Functions:</b>			
<ul style="list-style-type: none"> <li>• Know and comply with all ARAMARK and client policies and procedures regarding safety, security, and emergencies.</li> <li>• Discusses with the Sous Chef, and as a result understands, the daily specials and ingredients.</li> <li>• Focus on baked goods, pastry/desserts</li> <li>• Fills and maintains the water levels in the steam tables.</li> <li>• Restocks dishes and condiments, refills and cleans dressing cruets and keeps work area clean and orderly.</li> <li>• Serves customer and removes lids from the steam tables.</li> <li>• Thoroughly cleans the line and area in the evening.</li> <li>• Sets up the grill area for meal being served with the proper food, utensils, and dishes.</li> <li>• Remains familiar with the daily specials and fills food orders to customer specifications.</li> <li>• Keeps grill and baking area clean and well organized.</li> <li>• Sets up for meal changes, cleans grill with grill brick, and helps to clean in the back of the kitchen.</li> <li>• Keeps a daily temperature log of food items in the steam table.</li> <li>• Abides by and upholds overall customer service standards.</li> <li>• Abides by and upholds kitchen service standards.</li> <li>• Performs such other related duties as may be required or directed.</li> </ul>			
<b>Required Training:</b>			
<ul style="list-style-type: none"> <li>• Orientation to include: AODA Training, Anti-Harassment/Violence Training, Cultural Awareness</li> <li>• Health and Safety Training</li> <li>• Safe STEP</li> <li>• TEAM Alcohol Training</li> <li>• Smart Serve</li> <li>• FOCUS on Customer Service</li> </ul>			

*Nothing in this job description restricts management's right to assign or reassign duties and responsibilities to this job at any time.*

