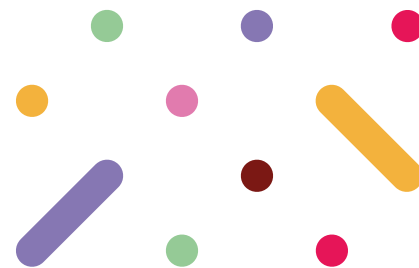


# MAÎTRE CHOUX

ARTISTE PATISSIER



Maitre Choux is looking for a full-time kitchen commis to join our fun and enthusiastic pastry team at the most exciting patisserie in London!

Email: [kitchenjobs@maitrechoux.com](mailto:kitchenjobs@maitrechoux.com)

5 night shifts per week - £19,000 / year

## JOB DESCRIPTION:

- Full time job - 5 night shifts a week
- Ability to get to our production kitchen in Greenford for night shifts (UB6 OFD - central line)
- No experience required
- Availability during week days and weekends required
- You will learn how to bake, make creams, and meticulously decorate the finest pastries in London
- Hardworking, attentive to detail
- Maintain the highest standard of hygiene
- General shared cleaning duties

## COMPANY DESCRIPTION:

We are the only Choux Pastry specialist. We bake the finest Choux, Eclairs and Chouquettes throughout the day.

Maitre Choux is a pastry shop in London with a 3 Michelin Star Pastry Chef, Joakim Prat. We serve 3 Michelin Star quality desserts in a young, dynamic and fun environment.

If you love good food and hospitality, we'd love to hear from you.

## MINIMUM REQUIREMENTS:

- Have a genuine love for food
- Willingness to learn
- You must be able to attend a trial shift and have proof of right to work in the UK.

We are an equal opportunities employer and welcome applications from all suitably qualified persons regardless of their race, sex, disability, religion/belief, sexual orientation or age

All information provided will be treated in strict confidence and used solely for recruitment purposes.