

PASTRY CHEF JOB DESCRIPTION

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

To apply, please send us your CV and cover letter to :

kitchenjobs@maitrechoux.com

- 5 consecutive shifts per week
- 2 consecutive days off
- 20 days holidays + Bank Holiday
- Salary depends on experience
- Part-time optional

JOB DESCRIPTION:

- Full time job - 5 consecutive shifts a week
- Ability to get to our production kitchen in Greenford (UB6 0FD – central line)
- Experience preferred but not mandatory
- Availability during weekdays and weekends required
- You will learn how to bake and make all pastry preparation to the highest standard
- You will learn how to 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 a Pastry shop specialist in High End Patisserie. We bake the finest Choux,

Eclairs and Chouquettes throughout the day 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.