

# 1865

## **JOB DESCRIPTION** **PASTRY CHEF**

Discover our multi-tapas restaurant and bar (orangery), that offers stunning views of six acres of historical gardens. This Grade II Victorian building has hosted international royalty and notable figures since 1865, preserving a legacy of elegance and celebration. We are a casual fine-dining establishment, but we prefer to think of ourselves as "fun-dining." Our goal is to be a second home for our local patrons, offering a warm and inviting atmosphere. Nestled in an affluent, green area, we bring the charm and sophistication of Soho and Mayfair right to your doorstep.

The Orangery Restaurant Bar features a design inspired by Antique English and Japanese Botanical Gardens. Our international, multi-cuisine menu reflects the royal and notable guests who have dined throughout history. We aim to make every visit feel like a "Welcome home" experience, with fun, opulent, and memorable service. Enjoy live music, exceptional service, and an ever-changing selection of mouth-watering tapas dishes that cater to all tastes, inspired by global Flavors and our unique botanical theme.

We are seeking a creative and skilled **Pastry Chef** to join our culinary team. The ideal candidate will have a strong background in European and multi-cuisine pastry arts, with a passion for creating visually stunning and delectable desserts. The Chef will be responsible for designing, preparing, and overseeing all pastry and dessert offerings, ensuring high standards of quality, presentation, and consistency. This role requires a balance of artistic talent and technical expertise, as well as the ability to lead a team and contribute to the overall success of our culinary operations.

### **DUTIES AND RESPONSIBILITIES**

- Work and develop dishes with the creative director.
- Develop and design a diverse range of pastries, desserts, and baked goods.
- Create and update seasonal menus that incorporate fresh, local, and innovative ingredients.
- Collaborate with the Executive Chef to integrate pastry offerings with the overall menu, ensuring a cohesive dining experience.
- Oversee the daily production of all pastry items, including cakes, tarts, cookies, breads, and specialty desserts.
- Ensure consistency in taste, texture, and presentation, maintaining the highest standards of quality.
- Conduct regular tastings and quality checks to guarantee the excellence of all pastry products.
- Manage the pastry department budget, monitor food costs, and implement strategies to minimize waste.
- Source and select high-quality ingredients, balancing cost-effectiveness with quality.
- Maintain accurate inventory levels, ensuring the availability of necessary ingredients and supplies.
- Order and manage stock to prevent shortages or excess, coordinating with suppliers as needed.

**1865 Restaurant and Bar**

T 020 8547 1777 F 020 8786 6575

enquiries@18-65.com www.18-65.com

1865 Restaurant and Bar, Warren Road, Kingston Upon Thames, KT2 7HY

This Restaurant is owned and operated by Sun Group Holdings

Company Registration No. 05537011, VAT Registration No. 915987378

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- Lead, train, and supervise the pastry team, fostering a positive and collaborative work environment.
- Develop and implement training programs to enhance the skills and knowledge of pastry staff.
- Schedule and assign tasks to team members, ensuring efficient workflow and adherence to deadlines.
- Adhere to and enforce health and safety regulations, maintaining a clean and sanitary kitchen environment.
- Implement and monitor food safety standards, including proper storage, handling, and preparation of ingredients.
- Occasionally interact with guests to receive feedback, accommodate special requests, and enhance their dining experience.
- Participate in and contribute to hotel events, cooking demonstrations, and promotional activities.
- Stay updated on current trends in pastry and baking, continuously exploring new techniques, flavors, and presentations.
- Introduce innovative pastry concepts and techniques to keep the hotel's offerings fresh and exciting.
- Ensure the pastry kitchen operates smoothly and efficiently, coordinating with other departments as needed.
- Maintain equipment and tools, arranging for repairs or replacements as necessary

## WHAT ARE WE LOOKING FOR

- Expertise in a wide range of pastry techniques, including baking, decorating, and chocolate work.
- Strong organizational and multitasking abilities.
- Excellent leadership and team management skills.
- Proficiency in cost control and inventory management.
- Creative and innovative approach to pastry design and menu development.
- Strong understanding of food safety and sanitation regulations.

## PERSON SPECIFICATION

- Passionate about pastry arts and culinary excellence.
- High attention to detail and commitment to quality.
- Ability to work under pressure and in a fast-paced environment.
- Strong communication and interpersonal skills.
- Flexibility and adaptability to meet changing demands and priorities
- Your phone must have a minimum of iOS 12 or Android 8.0 to use the latest software applications

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## QUALIFICATIONS

- Culinary degree or equivalent formal training in pastry arts.
- Extensive experience (typically 5+ years) in a high-volume, fine-dining, or 4/5-star hotel environment

**This job description is not all inclusive and is intended as an outline of the responsibilities and requirements of the role. The role and duties will evolve as the development expands and other duties may be required to meet the on-going needs of the company.**

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**Employee Full Name**

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**Employee Signature**

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**Date**

For employment opportunities or any enquiries, please contact us at:  
hr@the-sungroup.com