

THE FULLERTON

HOTELS AND RESORTS

Head Pastry Chef

The Fullerton Hotel Sydney - Australia

JOB RESPONSIBILITIES

- Provide outstanding desserts and afternoon tea creations for discerning guests and customers
- Be a positive leader with the ability to oversee, motivate, and support the Hotel's dedicated pastry team
- Demonstrate ability in planning, resourcing, and controlling expenses including food and labour costs
- A solid understanding of HACCP and the ability to ensure standards are maintained
- Prepare and implement new menus

JOB REQUIREMENTS

- Strong leadership skills with proven and current experience leading a diverse kitchen team
- An eye for detail and a personal desire to succeed
- A true passion for food and customer service
- Previous experience working within a similar luxury hotel or context is essential
- Willingness to comply with all CovidSafe workplace requirements

To apply for the above position, please send your full resume to fsy.talent@fullertonhotels.com.