

Robert's Steakhouse (Atlantic City) is now hiring! We would love for YOU to join our growing team. Our goal is to build a team of individuals driven by the decision to perform to their highest potential while working together to create a culinary experience that our guests will not forget. Don't miss this opportunity to join a growing company where hard work is rewarded, and opportunities for growth abound.

LOCATION: Robert's Steakhouse is an upscale restaurant located in the Trump Taj Mahal Hotel & Casino in Atlantic City, NJ.

CONTACT: Karen

JOB DESCRIPTION **ASSISTANT PASTRY CHEF**

POSITION REPORTS TO: Pastry Chef

SUMMARY OF POSITION: The Assistant Pastry Chef is responsible for the baking functions ranging from product inventory to display and presentation of baked goods. The Assistant Pastry Chef assists in preparing all special order items for VIP and restaurant functions. He/she must report all activity to Pastry Chef on a weekly basis.

DUTIES & RESPONSIBILITIES:

- Maintains a GUEST focus while performing duties.
- Maintains a hygiene level required by the local Health Department and ensures that food sanitation, safety and proper food handling functions are practiced on a daily basis.
- Maintain a professional, neat and well-groomed appearance, adhering to Robert's Steakhouse standards.
- Communicate with chefs, management and employees efficiently with proper reporting, and meetings.
- Assist with seasonal "desserts a la carte" menu- development and completion.
- Expedites all food orders to set quality standards and presentation.
- Ensure all products are rotation on a first-in, first-out philosophy. Properly label and date all products to ensure safekeeping and sanitation.
- Ensure all requisitions are processed properly and placed in designated area.
- Maintains solid knowledge of all food products and is able to skillfully apply culinary techniques.
- Identify and safely use all kitchen equipment. Ensures kitchen equipment is properly maintained and functioning.
- Regularly restock all kitchen supplies and food items required for service.
- Read, measure, and execute recipes.
- Maintain an exceptional production knowledge and attention to detail with decoration and

taste quality.

- Exhibiting a thorough knowledge, understanding and application of all cooking techniques.
- Daytime preparation and/or nighttime plating of products.
- Maintain supervisory role in the absence of the Pastry Chef.
- Ensure food quality is superior and takes action to correct any irregularities.
- Conduct inventory on a regular basis to ensure proper par levels.
- Effectively communicate with management and service staff in order to fulfill and address any issues or needs.
- Assist Executive Chef and Pastry Chef by controlling food and labor cost, and establishing goals and objectives which focus on profit, product and people.
- Assist Executive Chef and Pastry Chef by controlling of purchasing, receiving, purveyor lists and inventory of all kitchen items.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Must be able to work without direct supervision is required.
- Handle a fast-paced, busy, and somewhat stressful environment, and work under pressure and meet deadlines with particular attention to detail.

QUALIFICATIONS:

- Knowledge of basic sanitary guidelines.
- At least 3 years professional baking experience (must include high volume, exposure to all facets of the field, i.e. pulled sugar, blowing sugar, pastillage (sugar art work) and tempering chocolate in high quality position with strong American and European pastry knowledge in a fine dining restaurant.
- Working knowledge of bakery equipment to include, but not limited to a slicing machine, mixers, VCR.
- Knowledge of weights and measures and various baking and preparation techniques.
- Extensive skill, knowledge and experience in all aspects of the pastry operation, interpersonal service skills, organization skills to plan time effectively.
- Ability to work varied shifts, including weekends and holidays.
- High School diploma or equivalent. Formal culinary training. Previous experience working in an upscale restaurant.
- Basic computer skills.
- Must be able to work unsupervised
- Have interpersonal skills to effectively communicate clearly with managers, kitchen and dining room personnel.
- Comprehensive understanding of the English language.
- This position will spend 100% of the time standing. Be able to work in a standing position for long periods of time (up to 7 hours).
- Be able to work in a fast paced kitchen environment

UNIFORM REQUIREMENTS:

- Clean non-slip shoes (must say non-slip on shoes)
- Socks must be worn
- Clean black non-denim pants or shorts. Shorts cannot be cut-offs and must be long enough to fall within 6" of knees (appropriate chef gear is acceptable)
- Clean white T-shirt (chef coat is optional)
- Clean white apron (provided)
- Hairnet or hat must be worn
- Deodorant must be worn

ABOUT OUR CAREERS

Success is waiting for you at Robert's Steakhouse (Atlantic City). We are known as one of the premier fine dining experiences with our trademark dry-aged beef and our extensive wine list. Through all of our efforts as a group, we are able to excel in what we do and enjoy the rewards that come from executing at the highest levels.

As a part of Robert's Steakhouse's (Atlantic City) employment process, final candidates will be required to complete a drug test and background check prior to an offer being extended. Robert's Steakhouse (Atlantic City) is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, national origin, gender, age, religion, disability, sexual orientation, veteran status, or marital status.