

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

PASTRY CHEF

POSITION REPORTS TO: Executive Sous Chef

SUBORDINATE STAFF: Assistant Pastry Chef

SUMMARY OF POSITION: A pastry chef oversees the preparation of desserts and the baking of breads in a commercial kitchen. He or she develops dessert recipes and maintains an inventory of ingredients, while striving to achieve cost-efficiency for the restaurant. Must report all activity to Executive Sous 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.
- Write pastry menu and develop seasonal "desserts a la carte" menu- development and completion.
- Understands and utilize system properly for purchasing, release orders and cost transfers. Must expedite all cost reports and food order and ensure the proper inventory levels.
- Order and verify delivery of needed stock for the bake shop (notify Steward of any discrepancies in deliveries.
- Expedites all food orders to set quality standards and presentation.
- Ensure to maintain quality and proper presentation of food and drives the customer relation management system by ensuring that all such orders are handled correctly.

- Review finished products prior to leaving kitchen. Maintain an exceptional production knowledge and attention to detail with decoration and taste quality.
- Troubleshoot unexpected or unusual situations.
- Prepare special-order items and those items used for promotional functions as requested by the restaurant and hotel/casino.
- Create special amenities and showpieces made of chocolate, (pulled, poured or blown) sugar.
- Prepare staff work schedule(s).
- Review and approve daily payroll sheets.
- Interview, hire, evaluate and discipline employees when applicable.
- Develop and complete effective employee training procedures for all food and health department duties.
- Provide leadership for subordinates and instruct in details of the work they perform (either directly or by enforcement of well-established rules), allot work, observe performance in detail and work with subordinates to improve performance.
- 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 health, safety and sanitary guidelines.
- At least 6 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.
- At least 3 years of supervisory experience with management responsibility.
- Extensive skill, knowledge and experience in all aspects of the pastry operation, interpersonal service skills, organization skills to plan time effectively.
- Ability to lead and mentor a team.
- 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 (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.