



Pastry Chef

Life's Patina is looking for an artistic baker to lead production of delicious and beautiful baked goods at Life's Patina Café & Mercantile. This is an exciting and unique opportunity for an experienced baker to get in on the ground floor of our café business and play a foundational, influential role in helping to create a café experience unlike any other in our area, where food is art. Our Pastry Chef will be expected to work closely with our Creative Director and Founder and the Executive Chef to create our bakery menu from scratch and come up with creative, artistic decorations and executions for each baked good.



QUALIFICATIONS

- Degree from a technical, culinary, baking or pastry arts school OR at least 2 years of experience working as a Pastry Chef, Head Baker, Assistant Baker or other relevant role
- Skilled in recipe writing and costing
- Strong passion for creating delicious baked goods that also look beautiful
- Ability to collaborate with Life's Patina Creative Director/Founder on bakery menu and baking outputs
- Team-oriented with a positive approach; looks out for the well-being of others on their kitchen team
- Friendly, highly collaborative person who can take direction from the Executive Chef and Creative Director, and work with the Executive Chef on menu development and other kitchen projects
- Works with others in the kitchen to make the most of every day and is able to problem solve effectively and bring a good attitude to the team!
- Ability to work varied schedule including days, weekends, occasional evenings, and holidays. MUST be comfortable with early mornings
- Organized, with exceptional time-management skills and an eye for creating efficiency in all steps of the baking process
- Ability to lift/move up to 50 pounds and stand/walk for a large portion of each day
- Certified in food safety



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RESPONSIBILITIES

- Create, develop, prepare and produce a variety of baked goods on a daily basis, including but not limited to cookies, cakes, breakfast pastries, and specialty desserts
- Ability to creatively decorate and present all baked goods in a beautiful, artistic way in alignment with the Life's Patina brand
- Develop new menus on a seasonal and rotating basis with an emphasis on seasonality; working with local farms to source ingredients to create a menu that moves with the seasons
- Maintain baking equipment, advise on when new baking equipment is needed, and troubleshoot any breakdowns in kitchen equipment
- Maintain café area and kitchen standards including quality, execution and consistency of all food, as well health and food safety, cleanliness and organizational standards
- Monitor the stock of baking supplies and ingredients; coordinate with Café Chef and Café Manager to order supplies and ingredients when needed
- Develop menus for Catering Orders and Special Events