



THE LITTLE INN
of BAYFIELD

July 28, 2015

Pastry Chef

The Little Inn of Bayfield is currently looking for an experienced professional to fulfill the responsibilities of Pastry Chef. Located in the picturesque town of Bayfield on Ontario's West Coast, The Little Inn's newly renovated facility features 28 Rooms, 80 seat fine dining room, 90 seat tap room, catering and wedding facilities.

Reporting directly to the Executive Chef, the successful candidate will work hands-on to produce pastry a la carte menu items, artisanal bread and breakfast pastries of the highest quality exceeding guest expectations and satisfaction. The candidate will be creative, develop menus and recipes, manage production, train and mentor staff.

The successful candidate will be professional, maintain production levels, accurate service times and quality control, promoting a positive, engaging and competent service culture in all aspects of the food and beverage operation ensuring guest satisfaction.

REQUIREMENTS

- A valid trade certificate
- A minimum of 3 – 4 years' well rounded experience in the area of Pastry and Baking
- Excellent written and verbal communication skills
- Knowledge of current culinary trends, as well as extensive proficiency in classic and modern techniques

ADDITIONAL DETAILS

Job Availability – *Immediately*

Bonus Plan – *No*

Work Permit Needed – *Applicants who do not have legal permission to work in Canada will not be considered*

Other – *Health and Dental Benefits (waiting period applies)*

Accommodation – *No*

Management Position – *Yes*

Contact chef@littleinn.com with CV and Cover Letter.