

## Commis- ( Pastry )

[Apply Now](#)

Company: Shangri-La

Location: Oman

Category: production

### Shangri-La Barr Al Jissah Resort & Spa

Muscat, Sultanate of Oman

Nestled in between the dramatic backdrop of rugged mountains and the pristine waters of the Sea of Oman, Shangri-Las Barr Al Jissah Resort and Spa is set on 124 acres of stunning scenery and home to three spectacular hotels: the family orientated Al Waha comprises 262 rooms, the diverse Al Bandar comprises 198 deluxe rooms and the luxurious and most exclusive Al Husn has 180 elegantly appointed guestrooms and suites. The resort also features 22 Food and Beverage outlets, 1,056 sqm ballroom with 8 breakout rooms, wide variety of recreational facilities, and a spa with 12 treatment villas.

#### Job Summary

A Pastry Chef is a skilled culinary professional who specializes in creating a wide variety of delicious desserts, pastries, and sweet goods. They have expertise in baking techniques, recipe development, and pastry decoration, using their creativity to craft enticing treats.

#### Key Responsibilities:

Preparing a wide variety of goods such as cakes, cookies, pies, bread etc. following traditional and modern recipes.

Creating new and exciting desserts to renew our menus and engage the interest of customers.

Decorating pastries using different icings, toppings etc. to ensure the presentation will be

beautiful and exciting

Ensure consistent quality and presentation of Pastry, adhering to established recipes and standards.

Monitor food costs and inventory levels and implement cost-control measures to optimize profitability.

Guide and motivate pastry assistants and bakers to work more efficiently

Identify staffing needs and help recruit and train personnel

Maintain a lean and orderly cooking station and adhere to health and safety standards

### **Requirements**

Experience as Pastry Chef, baker or relevant role

Great attention to detail and creativity

Organizing and leadership skills

Willingness to replenish professional knowledge

In depth knowledge of sanitation principles, food preparation and baking techniques and nutrition

Working knowledge of baking with ingredient limitations (pastries that are gluten free, sugarless etc.)

Certificate in culinary arts, pastry-making, baking or relevant field.

[Apply Now](#)

### **Cross References and Citations:**

1. [Commis- \( Pastry \) Jobs Oman ↗](#)

2. [Commis- \( Pastry \) Jobs Oman ↗](#)

3. **Commis- ( Pastry ) Jobs Oman** ↗
4. **Commis- ( Pastry ) Jobs Oman** ↗
5. **Commis- ( Pastry ) Jobs Oman** ↗
6. **Commis- ( Pastry ) search Oman** ↗
7. **Commis- ( Pastry ) job finder Oman** ↗
1. **Commis- ( Pastry ) jobs**↗
2. **Commis- ( Pastry ) jobs**↗
3. **Commis- ( Pastry ) jobs**↗

Source:<https://om.expertini.com/jobs/job/commis-pastry--oman-shangri-la-2d8925f91c/>

Generated on: 2024-05-06 by [Expertini.Com](https://www.expertini.com)