



The Firehouse Restaurant, Sacramento's most award-winning fine dining restaurant, is looking for an experienced and creative fine dining Pastry Chef to join Chef Jay Veregge's culinary team. The Pastry Chef is responsible for preparing and plating a variety of high-quality desserts, pastries or sweet goods; creating new and innovative desserts that enhance customer satisfaction; keeping the kitchen organized and clean; and ordering pastry supplies. The ideal candidate will be well-versed in culinary arts with a passion for delicious creations, and can assign tasks and motivate workers in a high-volume environment.

Benefits Offered: Dental, Medical, Vision

Employment Type: Full-Time

TECHNICAL & EXPERIENCE REQUIREMENTS

No resume will be considered without meeting these minimum qualifications.

- 8 years of Pastry Chef Experience required.
- 2 years of restaurant management experience and ability to train.
- Culinary Arts degree or equivalent.
- Proven knowledge of creative dessert preparation.
- Banquet production experience.
- Thorough knowledge of sanitation, and health and safety regulations.
- MS Office, Excel and Outlook experience. Micros POS experience preferred.

eMail resume to: recruiting@firehouseoldsac.com

You can also apply in person at The Firehouse Restaurant between 2-4pm Monday-Saturday. Thank you for your interest!