



THE FULLERTON HOTEL  
SINGAPORE



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### **Pastry Chef**

- Plan in conjunction with the Executive Chef and Executive Sous Chef activities, promotions, menu implementations according to the annual marketing plans
- Ensure that all designated action points from daily briefings or bi-monthly operational meetings are being followed by the individuals concerned
- Be aware of and comply with all legislation affecting the operation, including licensing regulations, health regulations and fire and safety regulations
- Assist the Executive Chef in compiling the annual marketing plans and budgets
- Be constantly aware of customers expectations and ever changing needs
- Be responsible for and accountable for the overall food cost as well as kitchen supplies, kitchen energy costs and kitchen utensils in the assigned section.
- Assist the Executive Chef in constantly finding ways to further improve the Food cost through strategic purchasing, without negatively affecting pre- determined quality standards.
- Complete detailed checks of the entire Food and Beverage operation during all service periods taking necessary actions to correct any deviation from quality standards
- Plan, co-ordinate and supervise all menu implementations in a timely manner as well as proper documentation of the former
- Assist in the preparation and control of daily and weekly market lists
- Be fully responsible for the labour budget of the kitchen department

### **Requirements :**

- Good, creative culinary skills with sound working knowledge of the kitchen
- Good interpersonal skills
- Ability to thrive under pressure

To apply for the above positions, please send your full resume to [careers@fullertonhotel.com](mailto:careers@fullertonhotel.com).