



Country Club of Birmingham

Contact

Chad Starr, Executive Pastry Chef, 205.879.4611 ext. 263 cstarr@ccbham.com

Position

Pastry Cook/Baker

Reports to

Pastry Chef

Essential Functions

Prepare pastries in accordance with club recipes and standards.

Additional Responsibilities

1. Prepares pastries for special functions
2. Makes pastries according to club recipes and standards
3. Cleans equipment and ensures that walk-ins are clean and neat
4. Sets up, maintains and breaks down pastry prep station
5. Identifies products needed and requisitions them.
6. Notifies Pastry Chef in advance of product shortages
7. Maintains safety and security in work area
8. Maintains neat professional appearance and observes personal cleanliness rules at all times
9. Adheres to state and local health and safety standards
10. Maintains the highest sanitary standards
11. Ensures that work station and equipment are clean and sanitary
12. Covers, dates and neatly stores re-usable leftover products
13. Ensures that food products are used before they spoil
14. Assists with other duties as assigned by the Pastry Chef
15. Prepares and serves items in accordance with established portion and presentation standards

Must be able to work nights, weekends, holidays, and Sundays