

Type- Job Title, job description, & employee qualifications.

The search is on for a top-quality Pastry Chef! The Fish Market is a family-owned business, serving the Birmingham area for over 35 years. Our company is a forward thinking and believes that our staff help with our continued track-record of success. If you are looking for a fast paced, growth-oriented position then this is it. Opportunities to join a top tier team which consistently deliver great food and service do not come around often. This position will quickly fill. Do not hesitate!

Chef, Pastry – Full-time

Duties and Responsibilities:

Daily production our all our delicious desserts from scratch following the recipe to produce consistent results. Ensures recipes and standards are followed, food costs are controlled and appropriate quantity is prepared based on established production needs.

Ensures proper food handling, presentation, portion control and maintenance of proper serving temperatures.

Keep it Clean!

Helps plan and implement seasonal dessert menus.

Orders and maintains pastry supplies and products to ensure appropriate inventory levels.

Performs other duties as assigned.

Team Members at the Fish Market are offered many fantastic benefits.

Both full-time and part-time positions offer the following benefits to associates:

Medical

Dental

Vision

Life Insurance/AD

Disability Insurance

Retirement Plan

Voluntary Benefits, including Critical Illness Insurance, Accident Insurance, Hospital

Indemnity Insurance

You need to be:

Someone who loves to bake and has an eye for detail. It's important you're comfortable in a fast paced environment and have at least 1 year of experience is helpful. You must be able to lift up to 40 pounds and comfortable standing for long periods of time. The schedule will be flexible and could be Monday – Friday.

Contact Name

Alexandria Corey

Contact Phone

(205) 980-8600

Email

alexandria@fishmarketrestaurant.com