

NOT FOR SALE 

DIGNITA
eat well, do good

Do you want to make delicious cakes for the best brunch restaurant in Amsterdam? This is your chance!

HEAD PASTRY CHEF

About the position

Dignita Amsterdam is seeking an experienced Head Pastry Chef. You will be fully in charge of the preparation of our delicious pastry items which you will produce in our external mis-en-place kitchen in the Spaandammerbuurt. These pastry items will then be distributed to our Dignita Restaurants.

Essential tasks

- Plan and organise your work in the pastry kitchen, making sure to reach deadlines for external catering orders and pastry demands of the restaurant.
- Able to train & delegate tasks to other junior kitchen members on a daily basis to ensure high levels of motivation and a consistent level of quality across the team.
- Organising, supervising, and cleaning of the station, practicing exceptional safety, sanitation, and organisational skills according to HACCP guidelines.
- Safely and appropriately use baking and measuring tools/equipment/appliances to prepare baked foods.
- Coordinating the ordering for the pastry production.
- Coordinating the distribution of pastry items to Dignita restaurants.
- Following recipes, portion controls and presentation specifications as agreed upon with the Executive chef.
- Manage costs and compliance through preferred suppliers and local sourcing where applicable.
- Keep up with food trends and translate them to exciting and appealing counter items.
- Development of pastry items in line with customer requests, e.g. wedding cakes and special event items.

Who are you?

- You have completed a formal training in patisserie or professional cookery and have a minimum of 1-2 years proven experience as a pastry chef.
- You have an eye for detail and are precise and consistent, always ensuring a high standard of quality is obtained.
- You are a problem solver and can adapt recipes to different equipment and understand specific patisserie related problems and how to fix these.

- You are familiar with HACCP and ensure a clean work environment by working in a clean and organised manner.
- You have a good knowledge of the English language and it is helpful if you have some knowledge of the Dutch language.
- You are energetic, highly organised and work well under pressure.
- You have a positive personality and are a good communicator.
- You work well alone and in part of a team.
- You enjoy teaching others.
- You are creative and enjoy working towards developing new products and improving the quality of current products.

Who are we?

We are Dignita and currently have two brunch rooms in Amsterdam. We work with great passion & commitment and use fresh and high-quality products; products that are ethically and often locally sourced. We strive to make each visit to our restaurants exceptional and extraordinary by working with team members who are self-motivated to create something special and have excellent customer focus.

Dignita is part of Not For Sale. This is an international foundation that offers victims of human trafficking a new perspective on their future. Our team contributes to this cause.

What do we offer?

- Full-time position with competitive salary
- Opportunity for self-development, career-development and creativity
- Internal and external training opportunities
- Pleasant and professional work environment
- Comfortable working hours between 7am and 6pm
- Employee discounts, energetic and international team, party committee organising fun events

Are you interested in the above position and up for a new challenge? Please send your CV and motivation to info@eatwelldogood.nl and we will be in touch!