

Commis (Pastry)

- Sets up station according to restaurant guidelines.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the Hotel.
- Restocks all items as needed throughout shift.
- Cleans and maintains station in practicing good safety, sanitation, organizational skills.
- Prepares and accommodates all daily food products and guest requests.

Requirements:

- Minimum 3 years related experience and/or training; or equivalent combination of education and experience
- Has understanding and knowledge to properly use and maintain all equipment in station
- Candidates who possess WSQ and/or Certification in Patisserie has an added advantage.
- Understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.
- Food Hygiene certificate
- Ability to work on flexible shift including overnight, weekends and holiday on rotation basis.

To apply for the above positions, please send your full resume to careers@fullertonhotels.com