



# Career Opportunity

<b>Title</b>	<b>HR 33/2024 — Pastry Chef</b>
<b>Department</b>	Business Investment and Commercial Services (BICS)
<b>Reports to</b>	Manager BICS
<b>Location/Campus</b>	Honiara, Kukum Campus

## **Summary of Duties**

*The pastry Chef will be responsible for creating a variety of delicious pastries, desserts, and all types of baked products for the SINU student dining and cafeteria. The pastry chef will play a crucial role by ensuring the delivery of high-quality and visually appealing pastry items. The pastry chef will also supervise and do training for the kitchen staff.*

## **Minimum Qualification and Experience Requirements:**

To be considered for this position, applicants must have:

A degree in culinary or APTC certificate 111 in commercial cookery or a formal training program in pastry.

### **Experience**

#### **Essential to the position**

- Previous experience with controlling food and labour costs, demonstration cooking, menu development, and pricing and development of culinary team preferred.
- Prior experience in managing and developing a team
- Have practical and theoretical knowledge of a working kitchen.
- Have a high level of written and spoken English.
- Possess a demonstrated knowledge of chef
- Be prepared to participate in all ongoing in-service training and refresher training activities.
- Must possess Commercial Cookery Certificate III trade qualification.
- Ability to prepare a wide variety of Western-style cuisine and Local dishes.
- Minimum work experience 5 years.

#### **Main Duties and responsibilities**

- Prepare and bake a variety of pastries, desserts, and baked goods according to established recipes and quality standards
- Monitor and manage inventory of pastry ingredients, and proper storing to maintain freshness and minimise wastage.
- Oversee that the pastry product produced is prepared according to the planned menu
- Demonstrate artistic flair in the design and decoration of pastries are of high standard of visual appeal
- Monitoring prep work to ensure baked products is ready on time before meal times
- Supervise the whole shifts and make sure all job allocation in places.
- Monitoring the stocks items required for operation, by using FIFO system.
- Adhere to strict hygiene and safety standards in the kitchen, including proper food handling, storage and sanitation practices. **Please refer to the job description for more information.**

## **Terms and Conditions**

This is a full-time position with a contract term of five years, renewable based on performance and mutual agreement.

Detailed job descriptions, entry requirements, terms and conditions of employment, and application processes, can be obtained from the SINU website: <https://www.sinu.edu.sb/hrd/job/> OR Human Resource Department email: [sinu.recruitment@sinu.edu.sb](mailto:sinu.recruitment@sinu.edu.sb)

**Closing Date: 26 March 2024 at 4.30pm. Late or incomplete applications will not be considered. Only shortlisted applicants will be contacted.**

**Applications can be emailed to [sinu.recruitment@sinu.edu.sb](mailto:sinu.recruitment@sinu.edu.sb) or [Daniel.Uiga@sinu.edu.sb](mailto:Daniel.Uiga@sinu.edu.sb) or hand delivered to the HR Department at Kukum Campus addressed to:**

**Director of Human Resources  
Human Resources Department  
Solomon Islands National University  
P.O Box R113  
Honiara**