



Pastry Internship in Ireland

ID: COMCHE1

Internship sector: Commis Chef – Pastry - Internship

Commis Chef-Pastry – Internship

This group of hotels is a bespoke collection of stylish Irish properties each with its own unique character and design situated in stunning locations across Ireland. The hotels include:

A 5 star hotel in Galway which is the exquisite creation of world renowned milliner Philip Treacy; a 4 star hotel in Galway combining stunning Victorian elegance with modern luxury and style and ideally situated overlooking bustling Eyre Square; an award-winning, 4 star hotel just north of Dublin, located on the banks of the historic River Boyne.

From luxurious rooms and suites, fine dining experiences, world class meeting and event facilities to breathtaking wedding venues. Each hotel offers a quintessentially Irish experience accompanied by the hallmarks of quality and service associated with the hotel group.

Duties include but are not limited to:

1. To prepare and produce breads, cakes, canapés, biscuits, pastries, afternoon tea and desserts etc (and any other ad hoc requirements within the baking/pastry area) for service to the standards agreed.
2. To liaise with the Head Pastry Chef in developing new ideas, making suggestions that enhance and improve the quality and products that we offer our guests.
3. To be responsible for ensuring all baking/pastry tasks as required are completed in accordance with the expected standard and in good time.
4. To ensure minimum wastage and maximum quality through effective planning and adherence to the standards laid down.
5. To ensure that any necessary ingredients are ordered and requisitioned in good time in order for you to complete the necessary tasks.
6. To be creative and innovative in sourcing new products/recipes within the baking/pastry section that can add to the overall experience of the guest – making suggestions and liaising with the Head Pastry Chef.
7. To work as part of the baking/pastry team – working together in a helpful, friendly and flexible manner, helping out where necessary, being helped where necessary.
8. To adapt the technical skills and procedure applied to baking and apply these to various other pastry/dessert tasks as needed.
9. To ensure that all equipment, fixtures and fittings are in perfect working order and report any defects to the Head Pastry Chef, or other Senior Chefs on Duty.
10. To be aware of in-house business levels, functions etc and pre-plan and prepare in advance for these events – liaising with the Head Pastry Chef at all times.
11. To comply with the HACCP procedures and practices in relation to ensuring food safety and high standards of hygiene in the kitchen – e.g. completing CCPs, temperature checks, accepting food deliveries and ensuring that they are stored properly.
12. To carry out cleaning duties in accordance with the defined cleaning schedules ensuring that these tasks are completed to the accepted standard – remembering to sign off on duties completed.

13. To adhere to Food Hygiene and HACCP Regulations and monitor any more junior staff to ensure that they do the same.
14. To complete a written handover for the following shift/Head Pastry Chef ensuring that you also receive a written handover when coming on duty – this enhances good communication between chefs in the section which is essential.
15. To comply with the company procedures on requisition goods, completing dockets etc.
16. To carry out ‘hands on’ training with new/junior staff ensuring records are maintained.
17. To monitor the standards of new/junior staff taking corrective action where necessary.

Qualifications

- Undergraduate students (3rd or 4th year)
- Preferably has a prior internship experience
- Team player with strong communication skills
- Eager to learn and result oriented
- Excellent command of written and spoken in English
- Candidates should be enrolled in culinary college and have some previous experience

Location: West of Ireland or North of Dublin Ireland

Start date(s): Rolling start date

To apply: Type the Internship code in the “Ireland Pre-Defined Placement ID Code” box on the Ireland Options Questionnaire in your application.

<https://www.international-internships.com/?go=ireland>