

Location: Sky Feast Sydney tower

Employment Type: Full-Time

About the Role

We are seeking a passionate and experienced Pastry Chef de Partie (CDP) to join our Production Kitchen team. This role is ideal for a motivated pastry professional who thrives in a fast-paced environment and takes pride in producing high-quality pastries, desserts, cakes, and baked goods while maintaining exceptional food safety and presentation standards.

Key Responsibilities

Prepare and produce a variety of pastries, desserts, cakes, and baked products to company standards.

Ensure consistent product quality, presentation, and portion control.

Assist in daily production planning and stock management.

Maintain a clean, organized, and safe working environment in accordance with food safety regulations.

Monitor ingredient usage and minimize wastage.

Support the Head Pastry Chef and Sous Chef in daily operations.

Train and mentor junior pastry team members when required.

Always adhere to workplace health and safety procedures.

About You

Previous experience as a Pastry Chef de Partie or experienced Demi Chef in a high-volume production kitchen.

Strong knowledge of pastry techniques, baking methods, and dessert preparation.

Excellent organizational and time-management skills.

Ability to work efficiently under pressure and meet production deadlines.

Strong attention to detail and commitment to quality.

Food Safety Certification (or willingness to obtain).

Flexible availability, including early mornings, weekends, and public holidays as required.

What We Offer

Competitive salary package.

Opportunities for career development and progression.

Supportive and collaborative team environment.

Staff benefits and employee discounts.

Work with a well-established and growing hospitality business.

If you are passionate about pastry and looking to take the next step in your culinary career, we would love to hear from you. Apply now and become part of our dedicated Production Kitchen team.