

JOB BRIEF

COMMIS - PASTRY

Brief Description of the Hotel

Le Gray - a Campbell GRAY Hotel, member of The Leading Hotels of the World - is a contemporary-classic that stands out among luxury hotels in Beirut with its location in the historical downtown. By day, the Mediterranean sparkles in front with the peaks of Mount Lebanon in the distance. By night, Beirut's joie de vivre is right at your doorstep.

Brief Job Description

Under the general guidance of the Executive Chef, Head Pastry Chef or delegate, and within the limits of Le Gray Policies and Procedures, To adhere and to with implementing and maintaining all standards, policies and procedures relating to food quality specifications, preparation, storage and for all Health and Food Safety areas of "Due Diligence" as laid out by management in the Le Gray Health & Safety HACCP and Food Safety Hazard Analysis, Training documents.

Duties & Responsibilities

- To ensure all menu items are properly prepared and never strays using correct recipes, methods of preparation and presentation to maintain consistency.
- Ensure that all dessert is produced in a timely manner to ensure high degree of guest satisfaction.
- To wash and maintain all light kitchen equipment.
- To ensure that correct portion control and amount of "Mise en place" are prepared and set up for service in the kitchen pastry.
- All purchased and prepared foods are labeled, dated and food stocks rotated, kept in legal, hygienic conditions.
- To ensure service of menu items from the kitchen to waiting staff are carried out in an efficient, correct and courteous manner.
- Ensure that all potential and real hazards are reported to the senior chef on duty immediately.
- Be fully conversant with all departmental Fire, Emergency and BOMB procedures.

Requirements

- Health and Safety Knowledge
- A degree in culinary arts
- Flexible schedule
- Can work well in a team

How to Apply

Send your CV to Humanresources@legray.com