



PELAGOS

Job Title: Junior Pastry Chef

Position Summary

We are looking for a dedicated and technically sound **Junior Pastry Chef** to take ownership of our pastry section. Reporting directly to the Head Chef, you will be responsible for the end-to-end production of all desserts, breads, and deli-related baked goods. As there is no Senior Pastry Chef, this role requires a high degree of self-motivation, organization, and the ability to maintain the pastry kitchen to a professional standard independently. **Applications without references will not be considered.**

Key Responsibilities

- Manage the daily operations of the pastry kitchen, including prep lists, production schedules, and station hygiene.
- Deli Supply: Coordinate with the Deli Assistant to ensure the deli display is consistently stocked with fresh, high-quality cakes, pastries, and artisanal breads.
- Execute all restaurant desserts with precision, ensuring consistent plating and flavour profiles for every order.
- Work under the guidance of the Head Chef to produce standardized recipes, while occasionally contributing ideas for seasonal specials.
- Work with the F&B Administrator to capture wastage, assist in monthly stock takes, and ensure expensive ingredients are used efficiently.
- Ensure all pastry production meets strict health and safety standards and food labelling requirements for the Deli.

Mandatory Requirements

- Minimum 2+ years in a professional pastry environment or high-volume bakery.
- Proficiency in working with various doughs, chocolates, and basic confectionery.
- The ability to replicate recipes perfectly every time to ensure customers receive a consistent product.
- Managing the "baking window" to ensure Deli items are ready for morning trade while prepping for restaurant lunch and dinner service.
- Own reliable transport is essential.

Soft Skills

- Since you are the primary person in this section, a "self-starter" attitude is vital.
- Commitment to early starts (if required for baking) to ensure the Deli is ready for opening.
- Keeping a meticulous workspace, especially when handling different types of flours and allergens.

PELAGOS (PTY) LTD
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Director: RD Roos