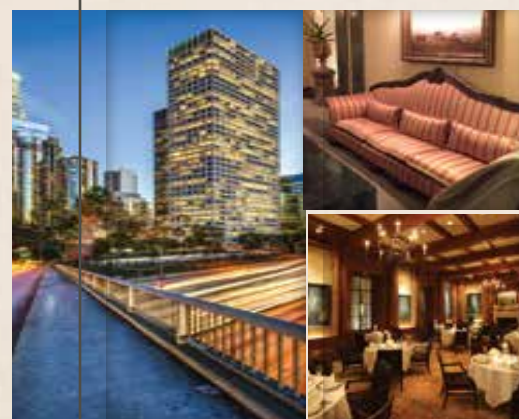
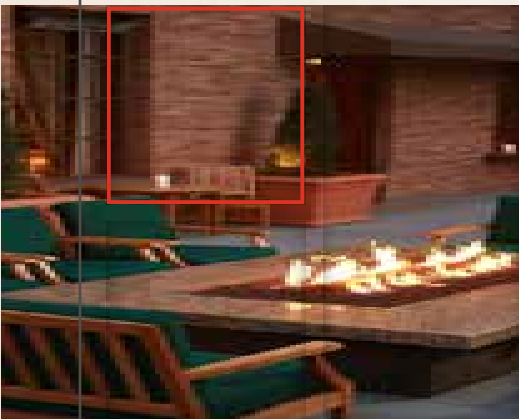




THE CALIFORNIA CLUB

Lead Pastry Cook



A LEGACY OF EXCELLENCE AND ELEGANCE

Established in 1887, the California Club is renowned for its notable heritage, rich traditions, and exquisite member experiences. With a reputation as one of the finest clubs in the world, the Club is a welcome haven in the heart of Los Angeles, offering privacy and tranquility amidst the chaos of downtown LA.

The fine antiques, handcrafted furniture and rich imported fabrics of the interior reflect the substance, sophistication and splendor of the Club and its members. The Club upholds the highest standards of hospitality, from the shared feeling of decorum and dignity among associates to the unparalleled food and beverage services in the elegant, historic Clubhouse.

The limited members list spans generations and industries, made up of outstanding men and women of all backgrounds. With a commitment to enrich member experiences, the Club offers various creative, social and educational programs and hosts private member events annually.

AN AMBASSADOR TO CULTURE AND CLASS

The Club's success has not been static – it has been a case of excellence maintained through evolution and adaptability. With a clear commitment to uphold the standards of excellence and the Club's original charter, the role of the Lead Pastry Cook has been identified as a key support position to elevate the creative excellence in the pastry department.

Cultivating Culinary Excellence

The Pastry Lead Cook reports directly to the Pastry Chef and indirectly to the Executive Chef. This role involves daily collaboration with the Pastry Chef, ensuring the delivery of exceptional pastry and dessert experiences.

ESSENTIAL FUNCTIONS

Prepare all pastry and dessert items for buffet, banquet, and restaurant use according to standard recipes.

Supervise all pastry staff, including hiring, training, counseling, and discipline.

Visually inspect the appearance of all cold food for proper color combination and overall presentation to maintain appeal.

Schedule the appropriate number of staff according to daily needs, banquet functions, and weekly forecasts.

Ensure proper storage of all pastry items in refrigerators and freezers to maintain product freshness.

Compliance and Safety: Ensure all kitchen activities comply with health and safety regulations and club policies. Conduct regular inspections and audits to maintain cleanliness and food safety.

Implement and oversee safety training programs for kitchen staff



DISTINGUISHING CHARACTERISTICS

Proven experience as a Pastry Lead Cook or similar role in a high-end restaurant, hotel, or private club.

Culinary degree or equivalent professional experience in pastry arts preferred but not required.

Must have a passion for desserts and show creativity.

Ability to work flexible hours, including evenings, weekends, and holidays, to meet the demands of the hospitality industry.

Thorough knowledge of pastry, bakery, and dessert preparation.

Knowledge of accepted sanitation standards

EDUCATION & EXPERIENCE

Education:

High school or equivalent education required.

Bachelor's Degree preferred.

Experience:

Minimum of two years of experience as a pastry cook or similar role.



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TO APPLY, PLEASE CONTACT
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