



San Antonio Country Club Pastry Chef

The pastry chef is a leader, he/she is caring and able to work with all skill levels of staff. He/She understands how to create, develop and maintain culture and is aware of the current opportunities happening within the culinary industry. He/She is respectful of each individual and understands each person is unique, and is able to keep a one on one rapport with each individual.

The pastry chef is engaged and forward thinking. He/She looks for ways to get involved and works well with all areas of the operation, including all clubhouse and pool grill. The pastry chef is present and engaged on pre shifts and in the dining room with members and guests.

The pastry chef engages the pastry team on new procedures and pushes them to excel, creating interesting new desserts that are new renditions of classics as well as a modern approach to pastry and ensures all aspects of the menus reflect a mix of contemporary desserts as well as SACC classics.

The pastry chef creates unique desserts for wine dinners, special occasions and for board dinners. He/She creates and produces lavish displays for club events and holidays, making an effort to ensure that members have a grand and memorable experience. The pastry chef supports current programs such as featured ice cream, cookies and desserts and seeks to develop and implement new ideas around the club.

The pastry chef focuses on maintaining the production of all the restaurant desserts to be in house, working from scratch and maintaining a high standard of quality and pride for what is done at the club.

The pastry chef develops a bread baking program and incorporates these new items into the day to day operation of the restaurant and club as a whole, continuing to enhance the offerings to the members and developing specific items tailored to different areas of the club as well as club events.

The pastry chef gets engaged with the restaurant chef and chefs de partie, as well as banquet chef, finding ways to develop unique items for the menus and for the different outlets, including banquets and events. Supports the plating of desserts and execution of items during lunch and dinner service.

The pastry chef creates unique items for the dedicated areas of the club such as the ladies locker room, mens locker room and ventana bar, catering to the unique needs of those areas and crafting interesting items to showcase the team talent and abilities.

The pastry chef works with the catering department, customizing menus and finding ways to increase dessert sales by detailing items and customizing what we do for each event. Creating unique stations, displays and interactive offerings for the members.

The Pastry Chef understands food cost, waste management and menu costing. He/She is versed on recipe creation and writing. He should have a strong knowledge of technology, able to work on Microsoft suite and attention to detail when communicating through email and understanding a professional environment.

The San Antonio Country Club offers competitive pay, medical, dental, vision and life insurance, access to 401K with employer match after 1st anniversary, 2 weeks of PTO after first year, uniforms, meals meals for full time employees.

For full description, job requirements and to apply, go to the San Antonio Country Club Website.