

Job Title: Pastry Chef

Reports to: Head Chef/Head Baker

Location: Eskmills Venue, Musselburgh EH21 7PQ

The Role

Seeking experienced Pastry Chefs who have a passion for using locally sourced ingredients to create inspiring seasonal dishes.

As a Pastry Chef at Hickory, you'll be used to working in a busy environment and have impeccable attention to detail to ensure every dessert that leaves the kitchen meets our exceptional standards; and every plate is one you can be proud of.

You'll do all this as part of a diverse, inclusive and supportive team who share your pride in creating plates of perfection. If you have less experience but are looking to develop into this role please feel free to apply, our development program will provide you with all the skills you need to become confident in your role.

Key Skills/Qualifications/Experience

- Responsible for the day to day running of the pastry section.
- Working with senior chefs to prepare and serve some of the finest ingredients that Scotland has to offer. Also helping to create innovative, exciting, seasonal new dishes and menus.
- Maintaining a safe and hygienic kitchen environment
- Team player
- You will have proven commercial kitchen experience within a pastry section
- You will have strong organisational and multi-tasking skills with the ability to work well in a fast-paced environment
- You must also be able to work under your own supervision and take responsibility for your work area whilst also working as part of a team.
- Solid communication skills, both written and verbal.
- Qualifications related to role would be desirable, but not essential.

HICKORY

About Hickory

We deliver showstopping food and drink experiences in incredible venues, locations and sites across Scotland, developing lasting partnerships.

Our values are embedded in our teams, instilled in our business and vital to our customers. Rooted in respect for our people, the places we work and our planet, we are driven to deliver the very best service we can for our customers.

That's how we operate, but our real motivation for what we do is the food, drink and amazing experiences we create for our customers. Our team are always on the lookout for local, seasonal, produce that inspires them to develop innovative and exciting menus and drinks lists.

Working for Hickory, you will join an award-winning team with a focus on quality in everything we do. We're passionate about training, learning, and developing our future stars, innovation and leadership from within. We aim to promote a culture of respect throughout the food, drink and events industry and to ensure 5* service, and product quality is delivered to our customers at every touch point.

We focus on quality, and we know that to attract a quality team we must look after our own, so we have created an enhanced benefit package that's flexible to suit the needs of our team.

Hickory Company Values

- **Bold** - We make creative choices that inspire innovative opportunities for our clients, our teams and the industry. We own our choices, and they make us stand out from the crowd.
- **Genuine** - We operate with decency, we are true to our word and build authentic relationships and experiences.
- **Respect** - We treat others how we'd like to be treated ourselves. We respect our people, places and planet, and if we say we'll do it, we deliver it, exactly.
- **Partnerships** - We take time to nurture relationships, collaborating in the most creative ways to find effective methods of delivering success.
- **Excellence** - We go the extra mile to deliver on our commitment to quality work. Our training and development is second to none thanks to our all-encompassing quality system.