

LE CANELE D'OR is looking for a **Head Pastry Chef** and a **Commis Pastry Chef** to work in our pastry factory

**Location:** Kwai Chung

**Working hours:** Full-time: 07:00hrs to 14:00hrs (7 hours per day), 6 days (day off to be discussed)

**Responsibilities:**

- Handle the production of pastries
- Work on product development
- Manage stock inventory
- Ensure smooth logistics
- Some packing of pastries and wrapping boxes involved
- Participate in the cleaning of kitchen
- Maintain hygiene of the kitchen

Note: Besides baking, the job includes a significant amount of cleaning / tidy up.

**Requirements:**

- 3 years experience in pastry (including some experience / training in French pastry)
- Good English
- Organized and quality oriented
- Sense of hygiene
- Motivated and team player
- Valid HK ID or working Visa only

**Starting date:** To start ASAP

Send resume to [info@lecaneledor.com.hk](mailto:info@lecaneledor.com.hk) or contact Florence at : 5975 3098

Industry	Food and Beverage
Job Function	Hospitality / F & B > Food & Beverage
Location	Kwai Hing
Employment Type	Full Time