



## **CHOWGIRLS PASTRY ASSISTANT**

*Part/Full time - Hourly*

The Pastry Assistant position is to help produce the highest quality food while adhering to Chowgirls recipes and standards. Responsibilities include maintaining cleanliness, organization, and has knowledge of food flow through the pastry department and the kitchen. This position reports to the Pastry Chef.

### **FOOD HANDLING / PRODUCTION**

- Present food in creative ways that meet or exceeds Chowgirls standards.
- Ensure MN health department food safety standards in all stages of prep, storage, and transport.
- Work with Pastry Chef to sustain the taste and quality of Chowgirls menu.
- Maintain Chowgirls sustainability standards.
- Make sure recipes are followed to ensure a consistent product.
- Assist in cleaning and maintaining kitchen facilities.
- Appropriately operate all equipment as required.
- Ensure that all food preparation is completed in a timely manner.
- Assist other areas in the kitchen if needed.
- Must be able to work on your feet for at least 8 hours and able to lift at least 50 pounds.

### **COMMUNICATION**

- Present a professional positive attitude among coworkers, vendors and with clients.
- Communicate effectively with all the employees of the company.
- React to change and adversity, positively and proactively.

### **HUMAN RESOURCES**

- Maintain general knowledge of Chowgirls handbook, history, values, and vision.
- Always promote Chowgirls in a positive light at the office, on social media, and in the community.
- Keep all Chowgirls information confidential, including internal documents, policies, procedures, recipes, and

customer/venue/vendor information.

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*Pastry Assistant Signature*

*Date*

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*Chef de Cuisine Signature*

*Date*