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JOB	VACANCY
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Leading restaurant in KSA – Riyadh is seeking to recruit the following:	
Pastry	Chef
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Job Responsibilities:	
Create, decorate and presented of desserts including cakes, pastries, desserts, pies, a	nd breads.
Monitor and oversee sanitation practices to ensure that regulations and standards of cl	e anthim eless seet anno
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Devise recipe ideas from scratch and adapt to seasonal ingredients and know-how to c	lean, prepare an
Order raw ingredients and supplies keep an inventory, ensure the kitchen and its relate	d equipment is c
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Verify the conformity of raw ingredients and products throughout the manufacturing pro-	gess, checking w

Establish production and staff schedules to ensure that there is sufficient help at all time	es to ensure time
Prepare related kitchen daily, weekly, and monthly reports using Microsoft office such e	excel.
Job Skills & Qualifications:	
Required:	
Proven experience as Pastry Chef, baker or relevant role.	
Combine business acumen in addition to technical and practical knowledge.	
Have knowledge of food-related curriculum and training techniques.	
Maintain up-to-date knowledge about the pastry industry and ingredients	
Undergone training in pastry arts	
Kindly send your resume to]
edu@targetjo.com	
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