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PASTRY CHEF PROFILE: THE POINT

The Point Resort
222 Beaverwood Road
Saranac Lake, NY 12983

JOB DESCRIPTION

Responsible for the management of all aspects of Pastry and Dessert functions in accordance with resort standards. Directs, implements, and maintains a service and management philosophy that guides respective staff.

REPORTS TO: Sous Chef and Executive Chef

SUPERVISES: Seasonal pastry/baker assistant

RELATIONSHIPS WITH: Kitchen/Stewarding, Housekeeping, Grounds, Front Desk, Accounting, Executive Office, Hotel Guests, Suppliers, and Visitors

Essential Job Functions

- Manage all day-to-day operations in the pastry and bakery section of the kitchen.
- Prepare a wide variety of goods such as plated desserts, cakes, cookies, pies, bread, and chocolate while following traditional and modern recipes.
- Produce all baked goods, artisan breads and rolls, muffins, laminated dough, doughnuts, and more as needed.
- Develop, design, or create new seasonal ideas and items for Pastry Kitchen with the Executive Chef.
- Create new and exciting desserts to renew The Point's ever-changing menus and engage the interest of our guests.
- Ensure excellent quality throughout the dessert offerings from breakfast, amenities, lunch, snacks, and dinner.
- Assist in determining how food should be presented and create decorative food displays.

Service Functions

- Follow proper handling and right temperature of all food products.
- Coordinate activities of cooks and workers engaged in food preparation.
- Check the quality of raw and cooked food products to ensure that standards are met.
- Monitor stock for baking ingredients such as flour, sugar, etc., and make appropriate orders within budget.
- Report all equipment problems and maintenance issues, known safety hazards, or unsafe practices and procedures to the supervisor immediately.
- Attend all scheduled employee meetings and bring suggestions for improvement.
- Must possess a positive attitude and desire to work with various people. Must cooperate with co-workers efficiently and effectively.
- Operate and maintain all department equipment and report malfunctions.
- Guide and motivate pastry/baker assistants to work more efficiently.

Administrative Functions

- Ensure culinary standards and responsibilities are met for pastry staff.
- Ensure compliance with food hygiene and health and safety standards.

Work Environment

Areas include the Kitchen/Stewarding and The Point grounds.

The job involves working:

- Under variable temperature conditions (or extreme heat or cold).
- Under variable noise levels.
- Outdoors/indoors.
- Around fumes, chemicals, and/or odor hazards.
- Around dust and/or mite hazards.
- 95% hands-on.
- Must be able to work independently.

Qualifications

Essential:

- High school graduate or vocational training certificate, some college.
- Fluency in English both verbally and non-verbally.
- Provide legible communication and direction.
- Good knowledge of different types of pastry, dessert, and cake decorating.
- Well-rounded skills in all aspects of pastry and baking. Must be able to create presentations suitable for dinner and fine dining along with beautiful traditional desserts and well-plated 5 Star desserts for black-tie events.
- Creative and quick thinker, The Point is a very unique resort, and we aim to please every request of our guests.
- Ability to work various shifts, including weekends, days, afternoons, and evenings.

Ability to:

- Enforce resort standards, policies, and procedures with kitchen staff.
- Prioritize and organize work assignments and delegate work.
- Motivate staff and maintain a cohesive team.
- Be a clear thinker, analyze and resolve problems by exercising good judgment.
- Possess professional disposition with good communication and interpersonal skills.
- Work without direct supervision.

Desirable:

- College degree.
- Previous culinary training.
- Certification in CPR.

Salary & Benefits

- The Point Resort offers a competitive salary commensurate with experience, education, skills, and training in the range of \$80,000 - \$90,000.
- Benefits:
 - Health, Dental, and Vision insurance provided at 80% employer cost.
 - Paid holidays and New York State Paid Sick Leave (one hour accrued for every 30 hours worked).
 - Simple IRA with 3% maximum matching contribution from The Point.

About the Resort

The Point was built by the Rockefellers as a woodland retreat during the heyday of the Adirondack Great Camps. Today, it is a marvelous union of rustic simplicity and extraordinary luxury with an impressive collection of art and antiques. The inviting guest rooms are housed in four log buildings on the peaceful wooded shore of Upper Saranac Lake. Our guests enjoy exceptional meals, blazing campfires at the edge of the lake, snowshoes and cross-country skis for exploring the magical white forest, gourmet picnic excursions, journeys through the rippling waters in gleaming mahogany boats, and a staff that organizes each day according to the pleasure of the guests.

The Point is a genuinely welcoming place to unplug, relax and be uninterrupted. Nature is the backdrop and sets the tone for the seasonal activities. The limited wi-fi (except for our main office) makes the clear statement that life can once again be beautiful, fun, laid back, and cherished. With fewer everyday distractions, the body and mind can take well-deserved time to reflect and refresh in a forested environment totally conducive to enjoying life's pleasures.

Our tradition is to cater to guests 21 years & older on an inclusive basis with a unique combination of warm hospitality, blessed surroundings, special amenities, ultimate privacy and unsurpassed comfort. From the moment of arrival at Reindeer Hall with a welcoming glass of champagne, until the final gesture when writing a personal note in the guest book, guests will enjoy the party and the privacy and will surely be enticed to return. Many guests reserve their next stay before departing the property.

- Common Areas
- Terraces
- Warming Cabins
- Outdoor Seating
- Fireplace Lounges
- The Pub (pool, puzzles, bar, games)
- Boats
- Lookout Points
- Numerous Complimentary Bars
- Staff on 24-Hour Call

Surrounded by acres of forests and beautiful Upper Saranac Lake, The Point affords abundant hiking trails and infinite opportunities to be immersed in nature. There is no shortage of fresh air and natural beauty. Whether you choose to enjoy a cup of tea on your balcony or engage in a guided nature walk, our Guest Services team is available to design your ideal “wellness escape.”

As a private estate where only registered guests staying on the property may join for dinner, communal events, and activities, the property is an ideal location for privacy from the traditional bustling resorts and resort communities. Our 11 rooms on over 75 acres provide all guests with a captivating wilderness-based experience. In addition to many other activities, some of the wellness options include:

- Yoga
- Nature bathing
- In-room fitness equipment
- Trail running
- Nature art excursions
- Foraging
- Wireless disconnect
- In-room massage services
- Guided meditation
- Staff on 24-Hour Call

Please visit the website: www.thepointresort.com

APPLY HERE

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