



Pastry Chef

King Estate Winery, located in Eugene Oregon is seeking a Pastry Chef. The successful candidate will be responsible for producing high-quality artisan bread along with sweet and savory pastries products in substantial volumes and of the highest quality. This individual will ensure a positive company image by providing courteous, friendly, and efficient service to customers and team members. Other responsibilities include, but are not limited to, supervising production amounts and making bread and pastries from scratch, utilizing local ingredients.

Key Responsibilities:

- Oversee all operations for bread and pastry production at the estate.
- Participation in the organization, stocking, and rotation of walk-in and freezer products received daily.
- Bring new and creative designs to the bread and pastry program.
- Ensure proper labeling and dating of all products.
- Assist with the production all mandatory bakery products
- Maintain the highest level of kitchen cleanliness and organization.
- Follow and comply with all applicable health and sanitation procedures and adhere to safe work practices.
- Operates and sanitizes all equipment in a safe and proper manner.

Qualifications Required:

- Pastry production experience required minimum 5 years.
- Must be able to communicate recipes including ingredients and how to create products with Bakery Team Members
- Must be able to prioritize and discuss production levels and deadlines with Team Members.
- Excellent communication skills.
- Willingness to learn and grow with the Bakery program.
- Ability to perform physical requirements of the position.
- Ability to operate all necessary equipment.
- Available for flexible scheduling to meet the needs of the department

Salary commensurate with experience and qualifications and includes full company benefits. Please submit your Resumé/CV to careers@kingestate.com.