

Normale



Thursday, January 20th, 2022



**PASTRY CHEF & PASTRY SOUS CHEF POSITIONS
THE INN AT LITTLE WASHINGTON**

<https://www.theinnatlittlewashington.com/>

The Inn at Little Washington: Patrick O’Connell, a native of Washington, DC, is a self-taught chef who pioneered a refined, regional American cuisine in the Virginia countryside. In 1978, Patrick opened The Inn at Little Washington in a former garage in the tiny town of Washington, VA. Patrick and The Inn have gone on to enjoy worldwide recognition and regularly host celebrities, politicians, and culinary enthusiasts. The Inn at Little Washington is a never-ending story and represents the life’s work of Chef Patrick O’Connell. The Inn has been awarded nearly every possible award for its food, accommodations, and wine list. The Inn continues to maintain its status as the longest tenured AAA Five Diamond and Forbes 5 Star restaurant in the world and has been awarded 3 Michelin stars again for the 2021 Michelin Guide.

PASTRY CHEF POSITION

Pastry Chef Summary: The role of the Pastry Chef is to plan, organize, control, and direct the work of employees responsible for preparation of sweet items, pastries, cakes, ice creams, sorbets, breads, and plated desserts while ensuring superior quality and consistency. The Pastry Chef is also responsible for the preparation, baking and finishing of all breads, breakfast vennoiserie, cookies and other specific baked goods in accordance with departmental quality standards and specifications. He/she is required to plan, prep, set up and prepare quality products in all areas of Pastry/Bake Shop to include, but not be limited to pastries, desserts, breads, ice creams, sorbets, creams, simply syrups, jams in accordance with departmental quality standards and specifications.

Required Qualifications:

- Expert skill set in international cuisine and technique
- Minimum of 5-8 years professional experience cooking/baking, preferably at a Michelin level.
- Expertise in product identification and use.
- Positive “can do” attitude, exceptional communication skills and the ability to articulate complicated ideas to all staff including senior management.
- Ability to work quickly and cleanly throughout a shift and meet all deadlines before during service.
- Ability to problem solve and react quickly to any issues which arise during a shift.
- Desire to teach and learn on the job, sharing knowledge and guiding staff to work as productively and efficiently as possible.

A Creative Playground...

One of the finest pleasures The Inn at Little Washington can offer is the hospitality of their staff. Night after night, their team comes together to provide their guests with memories that last a lifetime. The Inn at Little Washington is a creative playground calling dedicated professionals to share and sharpen their skills. As a global leader in hospitality, The Inn offers a once in a lifetime opportunity for those passionate about service, culinary, interior design, horticulture, event planning, and especially baking and pastry arts. Like a theatrical production, the “living theatre” of the hospitality business is an art form in which everyone’s role is interdependent. If you obsess over details and have a passion for making memories for others, this could be a dream come true!

PASTRY SOUS CHEF POSITION

Pastry Sous Chef Summary: The Pastry Sous Chef is a passionate leader and role model who is engaged, self-motivated and able to excel under pressure in a constantly evolving environment. A talented culinarian with the unquenched desire to practice one’s craft in the art of multi-dimensional cooking and works with a high level of integrity, communication and demonstrating efficiency.

Required Qualifications:

- Expert skill set in international cuisine and technique.
- Minimum of 2-3 years professional experience cooking/baking, preferably at a Michelin level.
- Expertise in product identification and use.
- Positive “can do” attitude, exceptional communication skills and the ability to articulate complicated ideas to all staff including senior management.
- Ability to work quickly and cleanly throughout a shift and meet all deadlines before during service.
- Ability to problem solve and react quickly to any issues which arise during a shift.
- Desire to teach and learn on the job, sharing knowledge and guiding staff to work as productively and efficiently as possible.

Additional Information:

- Sales mix of 90% restaurant / 10% banquet
- Assorted Cookies, Cakes, Tortes/Tarts, Wedding Cakes, Homemade Ice Cream, Pulled Sugar and more are regularly required/available.

The Inn at Little Washington offers a competitive base salary and good benefits. Interested individuals should send resume, a well-conceived cover letter supporting information. Please submit your Portfolio in strict confidence. [Click Here](#) to upload your information.

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THE GASTRONAUT'S MENU

Amuse-Bouche

"Vitello-Tonnato"

*Chilled Pan-Seared Ahi Tuna and Braised Tenderloin of Veal with Cognac Cured Foie Gras, Niçoise Olives, and Tuna Purée
Domaine de la Bergerie, Clos Le Grand Beaupréau, Savennières Loire Valley, France (2017)

*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin with Caesar Salad Ice Cream
Salwey, Pinot Noir, Rosé, Baden, Germany (2020)

*A Chartreuse of Savoy Cabbage and Maine Lobster with Caviar Beurre Blanc
Liquid Farm, Chardonnay, Golden Slope, Sta. Rita Hills California (2018)

*Pepper-Crusted Long Island Duck Breast with Brandy-Glazed Apples, Duck Sausage and Cornbread Pain Perdu
Alto Moncayo, Garnacha, Campo de Borja, Spain (2018)

-or-

*Pan-Seared Tenderloin of Venison with Huckleberries, Caramelized Endive and Black Truffle Purée
Avennia, Syrah, Boushey Vineyard, Yakima Valley, Washington (2018)

Coconut Sorbet with Passionfruit and Ginger Granité

Our Chocolate-Hazelnut Mousse Napoleon
Alvear, Pedro Ximenez, Montilla-Moriles, Spain, Solera (1927)

-or-

A Selection of Cheese from Cameron, our "Cheese Whiz"
(Twenty Eight Dollar Supplement)

*Two Hundred and Eighty Eight Dollars Per Person
Paired Wines: Two Hundred and Eight Dollars Per Person
(Beverage, Tax and Service Charge are Additional)*

THE GOOD EARTH OUR VEGETARIAN CREATIONS

Amuse-Bouche

Glazed Sesame-Crusted Tofu on Rice Noodles with Marinated Radishes and Cucumber Sorbet
Dr. H. Thanisch, Riesling, Kabinett, Bernkasteler Badstube Mosel, Germany (2018)

A Terrine of House-Made Ricotta and Butternut Squash with Pomegranate Gelée and Pistachios
Domaine Bott Geyl, Points Cardinaux, Métiss, Alsace, France (2018)

Fusilli "Carbonara" with a Mélange of Perigord Truffles, Roasted Celery Root and Parmesan Cheese
Ramey, Chardonnay, Russian River Valley, California (2018)

A Filet of Beet with Creamed Spinach, Pomme Soufflé and Beurre Rouge
G.D. Vajra, Dolcetto d'Alba, Coste & Fossati, Piedmont, Italy (2019)

Red Currant and Elderflower Sorbet with Lemon and Tarragon

A Lemon-Meringue Tartlet with Toasted Pistachios, Meyer Lemon Confit and Blackberry-Citrus Frozen Yogurt
Jorge Ordonez, Victoria # 2, Moscatel, Malaga, Spain (2018)

-or-

A Selection of Cheese from Cameron, our "Cheese Whiz"
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*Two Hundred and Eighty Eight Dollars Per Person
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THE INN AT LITTLE WASHINGTON

JOB DESCRIPTION

Position Title: Pastry Chef

Location: Washington, VA

Department: Pastry/ Kitchen

FLSA Status: Salary

Reports to: Executive Sous Chef

Effective Date: Enter Effective Date

SUMMARY

The role of the Pastry Chef is to plan, organize, control and direct the work of employees responsible for preparation of sweet items, pastries, cakes, ice creams, sorbets, breads, and plated desserts while ensuring superior quality and consistency. The Pastry Chef is also responsible for the preparation, baking and finishing of all breads, breakfast vennoiserie, cookies and other specified baked goods in accordance with departmental quality standards and specifications. They are required to plan, prep, set up and prepare quality products in all areas of the Pastry/Bake Shop to include, but not limited to pastries, desserts, breads, ice creams, sorbets, creams, simple syrups, jams in accordance with departmental quality standards and specifications.

ESSENTIAL FUNCTIONS

- Directs the production of all baked goods in required volume and establishes quality standards. Supervises all bake shop personnel through guiding, counseling and training them in the proper performance of their duties.
- Orders all raw materials needed to maintain production of required volume.
- Originates recipes and issues recipes to bakers while ensuring that they are followed directly. Minimizes waste and inspects all raw materials to ensure quality standards are met.
- Maintains the bake shop and its equipment in a clean, sanitary and fully operational condition. Implements established safety policies and ensures they are followed.
- Coordinate the selection, training, development, and evaluation of employees and managers in the Kitchen's bake/pastry shop through effective management and leadership to ensure that established cultural and core standards are met; long-range strategic planning for outlet operation.

- Assist in the planning and development of menus for the hotel, ensure the correct preparation and presentation of a consistent level for all food items prepared through production and demonstration.
- Control labor and operating expenses through effective scheduling, budgeting, purchasing decisions, and inventory control.
- Ensure that sanitation standards as set forth by local, state, and federal regulations are in compliance, as well as the cleanliness and organization of the kitchen.
- Set up control systems which will assure quality and portion consistency and the ability to create proper purchasing specifications as well as monitor and review operating criteria and develop an awareness of the importance of food preparation and quality.
- Communicate with employees and managers to ensure operational needs are met as well as attend regular operational meetings to ensure effective coordination and cooperation between departments.
- Maintain and strictly abide by state sanitation/health regulations and hotel requirements.
- Meet with Head Chefs, Sous Chef to review assignments, anticipated business levels, changes and other information pertinent to the job performance.
- Strong kitchen and leadership skills with a proven ability to coach staff.
 - Sees coaching and developing others as an important part of the job.
 - Address disharmony or conflict in the team; create a no-blame culture.
 - Create a learning environment where learning is respected and attended.
 - Encourage and build mutual trust, respect, and cooperation among team members.
 - Encourage employees to come up with operational innovations.
 - Supervising workers to ensure compliance with occupational, health, and safety standards.
- Develop workable solutions to solve routine department and guest-related problems.
 - Apply good judgment, able to bend a rule for a guest in order to create an excellent experience.
- Introduce efficiencies that are measurable and make a positive impact on the operation.
- React quickly and effectively to unplanned operational needs, while remaining calm under pressure.
 - Accept the need for flexibility and respond to evolving circumstances.
 - Results oriented and tackles unforeseen problems constructively.
 - Positively manage facial expressions, gestures and physical impact of self when communicating.
 - Ability to handle multiple tasks and prioritize workload in a deadline-driven and demanding environment.

QUALIFICATIONS

Required

- Expert skill set in international cuisine and technique.
- Minimum of 5-8 years professional experience cooking, preferably at a Michelin level.
- Expertise in product identification and use.
- Positive “can do” attitude, exceptional communication skills and the ability to articulate complicated ideas to all staff including senior management.
- Self-motivated; ability to excel under pressure.
- Ability to work quickly and cleanly throughout a shift and meet all deadlines before and during service.
- Ability to problem solve and react quickly to any issues which arise during a shift.
- Desire to teach and learn on the job, sharing knowledge and guiding staff to work as productively and efficiently as possible.

Desirable

- Proficient in Office, Word, Excel
- Ability to calculate figures and amounts, such as recipe yields, serving size, weight, and temperature conversion
- Ability to work a flexible schedule, including nights, weekends, and holidays

SKILLS:

- Plan, prepare, set-up and provide consistent, timely and organized quality service in all areas of food production in accordance with standards.
- Develop specific goals and plans to prioritize, systematize, and accomplish your work.
- Analyze information and evaluate results to choose the best solution and solve problems.
- Strictly adhere to recipes and standards for product preparation and plating.
- Demonstrate excellent knife skills, cooking skills and safe operation of all kitchen equipment.
- Must be organized, self-motivate, proactive, with a strong attention to detail.

PHYSICAL DEMANDS

- Able to kneel, bend, and stand for extended periods.
- Able to withstand temperatures up to 105° degrees & lift 50 pounds.

NOTE:

A review of this description has excluded the marginal functions of the position that are incidental to the performance of fundamental job duties. All duties and requirements are essential job functions.

This job description in no way states or implies that these are the only duties to be performed by the Team Member occupying this position. Team Members will be required to perform any other job-related duties assigned by their supervisor.

This document does not create an employment contract, implied or otherwise, other than an “at will” relationship.

Team Member Name (Print)

Team Member Signature

Date



Patrick O'Connell *Chef & Proprietor*

Andrew Wright *Culinary Director* | **Julian Eckhardt** *Executive Sous Chef*

Jeremy Anderson *Sous Chef of Culinary Development*