

KLCG

Known for our innovative pastries, hand-shaped croissants, exceptional coffees, and friendly staff, KLCG has become a hub for local communities. Our bakery and café are open Wednesday to Monday evenings, offering an array of handcrafted pastries and baked goods created with a modern approach to ingredients and techniques. Our team is the core of our business, and we are continually striving to improve upon what we do.

We are looking for a passionate Pastry Chef with exceptional skills and a love for the craft to join our team.

Candidates must be;

- Experienced working within a professional kitchen, particularly in pastry
- Enthusiastic about the culinary arts and passionate about delivering high-quality baked goods
- Genuinely interested in our products and passionate about food and drink
- Able to work well under pressure while maintaining the highest quality and service standards
- Well-presented, adaptable, and a good team player

Responsibilities;

- Create a variety of pastries and baked goods, ensuring they meet our high standards of quality and innovation
- Work as part of the kitchen team to deliver the 'KLCG experience' to all customers
- Maintain cleanliness and organisation in the kitchen at all times
- Support management with any and all necessary tasks
- Ensure compliance with food safety and health and safety regulations

Benefits;

- Competitive pay, based upon experience
- Training and career progression opportunities

At KLCG we are very aware and distressed by the lack of diversity in our industry. We strive to have an inclusive and representative team, so encourage people of underrepresented ethnic backgrounds and minority communities to apply. At KLCG we value experiences, contributions and cultural richness, and see how they enhance our business and the relationships with the communities that we serve.