



PASTRY CHEF

Experienced Pastry Chef to run the pastry section.

Salary £23,000 to £26,000 pa (plus pension contribution, tips and 28 days holiday).

Independent restaurant with 2 AA Rosettes.

The Hopping Hare is one of the finest restaurants in Northamptonshire, with many awards and accolades, including two AA Rosettes.

There is now an exciting opportunity for an enthusiastic and experienced Pastry Chef to run the pastry section, producing all pastries and desserts. You will bring artistic flare and new ideas and will receive assistance from commis chefs and support from the Head Chef.

Ideally you will have two years' experience as a Pastry Chef at Rosette level and you must have a passion for baking and preparing desserts to a consistently very high standard.

You will be a career focussed team player wanting to learn and develop your skills working with an exceptionally strong Head Chef. You will also have the highest standards in all areas of food preparation, along with appropriate food hygiene qualifications.

This is an amazing opportunity to progress your career as you will be running the pastry section and working with excellent chefs in a highly professional kitchen, in one of the very best restaurants in Northamptonshire.