

Pastry Assistant

At Phantom Creek we have created an exclusive brand experience for our guests to enjoy exceptional wine and a meal with breathtaking views in the heart of Oliver, B.C. We pride ourselves in delivering best in class service through strong culture of collaboration and communication with our diverse team members, a winning attitude and passionate about leaving a legacy.

Who we are?

Phantom Creek represents the vision of the Bai family to build one of the leading wineries in Canada. It was a quest that led them to the Black Sage Bench and two of the Okanagan's historic vineyards: Phantom Creek and Becker Vineyards. Today, Phantom Creek focuses on single-vineyard Bordeaux reds, Alsatian whites, and the Okanagan's benchmark varieties of Viognier and Syrah from storied vineyard sites. Led by the tireless efforts of our vineyard team, our estate vineyards are farmed naturally, organically, and biodynamically. All overseen by Olivier Humbrecht, Frances first Master of Wine.

What we Offer

- Full-time hours during peak season (May to October)
- A competitive starting hourly rate, including tips
- Comprehensive paid training
- Affordable staff housing (based on availability)
- Employee referral bonus'
- Discounts at the restaurant, events and wine shop
- Access to our employee wellbeing initiatives

Job Overview:

The Assistant Pastry Chef assists the Pastry Chef in developing menus for pastry items. He/She bakes advanced pastry items with consistent quality. He/She leads and supervises subordinates in the preparation of pastry items. He/She adapts new methods to vary the menu. He/She recommends the need for new equipment or changes in existing equipment. He/She ensures sufficient stocks for daily operations.

Job responsibilities

- Bake artisan and decorative breads.
- Build team relationships.
- Conduct food and beverage hygiene audit.
- Develop chocolate artistry.
- Develop self and others.
- Fabricate chocolate decorations.
- Facilitate effective work teams.
- Implement loss prevention.
- Maintain inventories.
- Maintain workplace safety and health policies and procedures.
- Prepare advanced confectionery.

- Prepare advanced entremets and tarts.
- Prepare advanced petit fours and macaroon.
- Prepare hot and cold desserts.
- Solve problems and make decisions at supervisory level.
- Supervise food production.
- Supervise staff.
- Support achievement of results.
- Support team.

Job Qualifications

- Formal culinary training or associate degree in culinary arts
- 3 years of culinary experience
- Creative
- Demonstrated knowledge and expertise providing outstanding hospitality
- Catering, banquet, or group menu experience is an asset
- Strong menu engineering skills showcasing innovative and trendsetting items
- Flexible schedule including the ability to workdays, evenings, weekends, holidays, and extended shifts
- Capable of performing moderate physical activities, including standing, walking, climbing, reaching, and carrying. Requires lifting and moving objects up to 40lbs. in weight