Job Opportunity:

PASTRY COOK

Location:

Hersonissos, Heraklion, Crete

Company:

Belvedere Royal Imperial Resort

Employment Type:

Full-time

Job Category:

Seasonal Staff

Position Overview

Belvedere Royal Imperial Resort is seeking an experienced **Pastry Cook** to join the bakery & pastry team. The ideal candidate will be responsible for the preparation of high-quality desserts and baked goods, in accordance with the hotel's standards and hygiene regulations. Prior experience, creativity, and the ability to work efficiently in a team environment are essential.

Key Responsibilities

- Prepare fresh and pre-made desserts, baked goods, and pastries according to hotel specifications
- Create innovative recipes and suggestions to enrich the product variety
- Maintain high standards of quality, taste, and presentation
- Monitor and properly manage inventory and ingredients
- Work closely with team members to ensure smooth kitchen operations
- Inspect equipment and maintain cleanliness in the work area daily
- Ensure full compliance with food safety and hygiene regulations (ISO, HACCP), including regular checks and team training
- Calculate recipe costs and avoid waste to optimize ingredient usage

Required Qualifications

- 1–2 years of experience in a similar position at a 4★ or 5★ hotel
- Degree in Pastry Arts or a related field
- Solid knowledge of pastry techniques and modern trends
- Fluency in English (spoken & written)
- Experience in cost control and kitchen efficiency
- Strong knowledge of HACCP / ISO food safety standards
- Professional appearance, courtesy, and a team-oriented attitude
- Ability to work under pressure in a demanding environment
- Creativity and attention to aesthetic detail

What We Offer

- Competitive salary package
- Complimentary meals during shifts
- Staff transportation to/from Heraklion
- Training and ongoing professional development
- Opportunities for career growth
- A positive and team-oriented work environment

Apply now by sending your CV to: **hr@belvedereresort.com**