

Pastry Chef de Partie

Uplift Your Career with Corinthia Budapest!

Main duties:

- Carrying out daily pastry work
- Preparing and serving sweets, desserts and pastries
- Preparing buffets, coffee breaks
- Supervision and management of the pastry course
- Organising the ordering, storage and movement of goods, assisting with collection

The ideal candidate:

- At least 3 years relevant professional experience preferably in a 5-star hotel environment
- Relevant professional experience in the field
- Preferred experience in hotel management, preferably in a professional environment
- English language skills an advantage

What we offer:

- Luxury hotel working environment
- Benefits package with service charge, tips and cafeteria
- Free staff meals during shift
- Private health insurance
- Free private laundry service
- International Corinthia discounts
- Employee recognition awards and events
- Learning and development opportunities

Candidates must be eligible to work in Hungary and are requested to submit their professional CV in English with their application via jobs.budapest@corinthia.com.

CORINTHIA BUDAPEST, HUNGARY