



Job Title: Pastry Chef
Paid: Salaried
Hours: Full-time (40 hours), works weekends
Benefits: Health Insurance

Please Respond by: Tuesday, August 6th, 2013

Dandelion Chocolate is a small, but growing, chocolate factory based in San Francisco. We make our chocolate from the bean -- we source our beans directly and then roast, crack, winnow, grind, conch, temper, and wrap small batches of chocolate. Unlike industrial chocolate, we employ many of the same methods used one hundred years ago to get the best flavor out of small batches of high-quality beans.

As part of our chocolate factory we have a small cafe where we serve coffee, hot chocolates, and a select number of freshly-baked pastries and chocolate desserts that highlight our chocolate. Currently on staff, we have an assistant pastry cook and are looking for an experienced pastry chef to join and lead our team to create great desserts with our chocolate.

The responsibilities consist of running our pastry program, executing already developed pastry, ganache, and marshmallow recipes, as well as developing new recipes by working with the management, the cafe team, and consulting pastry chefs.

Our ideal candidate would have extremely good collaboration, communication, and team skills as well as a passion for chocolate and desserts. We are looking for someone with formal pastry training and significant work experience who has strong skills in restaurant / plated desserts as opposed to bakery production.

Responsibilities

- Running our pastry program to make daily pastries, ganaches, marshmallows, and packaged items.
- Leading a small team, including training and mentorship.
- Working with management, consulting chefs, and cafe team to refine recipes and to create new and inventive chocolate menu items that reflect the uniqueness of our chocolate and vision of the company.
- Costing and sourcing local, seasonal, and sustainable ingredients necessary to execute the menu.

- Soliciting feedback about menu on a regular basis, including talking to customers.
- Contributing feedback to our chocolate makers to help them to produce an outstanding product for baked goods and confections.

Requirements

- Passion for working with chocolate and desserts.
- Strong leadership ability and great attitude, communication, and team skills. Ready to lead a kitchen with a positive, enthusiastic attitude.
- Eagerness to talk with customers and cafe staff, accepting constructive feedback and collaborating.
- Must have strong pastry fundamentals with **at least 5 years in a restaurant pastry kitchen** and significant experience working with chocolate.
- Demonstrate inventive uses of ingredients and a strong aesthetic sense and vision.
- Have the technical and organizational skills to consistently execute a wide range of pastries while participating in a collaborative, ingredient-driven development process.
- Able to organize production to be maximally efficient with a small staff, small kitchen, and limited storage.
- Flexible and able to react quickly to a highly changing, growing, and inventive environment including changing schedules and processes.
- Able to work creatively within the constraints of our chocolate (many unique origins, no cocoa powder, no milk chocolate, etc).
- Familiar with -- and part of -- the Bay Area food culture.

If you are interested, we'd like you to send your resume and a few paragraphs about your passion for chocolate and why you'd like to work with us. We'd love to hear what makes you an outstanding candidate for this position and how you'll add something special to our team. You might tell us a story about an amazing dessert experience, a favorite childhood dessert, or an item you hope to make with our chocolate.

Please send your resume to jobs@dandelionchocolate.com by Tuesday, August 6th.