

External Email - Use caution with links and attachments

Hi Hilary,

Thank you for your email and your assistance on advertising our current openings in Prineville, OR. We are Facebook premiere vendor in culinary staffing. I have attached the Pastry Baker position and included our company website and a short video about us. We will be opening more cafes next year and will have more positions available. I will also complete the COCC Career online form.

Please let me know if you need additional information from me.

Best Regards,
Sue



Sue Woo
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Pastry Baker Job description

Company Website and short video:

<https://flagshipculinaryservices.com/> <https://www.youtube.com/watch?v=3iRjUV9BBxl&t=2s>

A Day in the Life of a Pastry Team: <https://www.youtube.com/watch?v=HpQETVKCtIk>

Flagship Culinary Services division helps some of the world's largest high tech companies provide high quality dining experiences for their employees and visitors. Our highly qualified staff support our customer's in-house Head Chef in preparing tasty and nutritious food, made from scratch, with a strong emphasis on local and organically-grown ingredients.

Job description

It's fun to work in a company where people truly BELIEVE in what they're doing!

Flagship Culinary Services is hiring a Pastry Baker to join our team and support the employee cafes for our client, the largest social media company in the world!

Our pastry program is fast-paced, diverse and puts collaboration and learning at the forefront. No two days are the same and our bakers enjoy great perks, a work/life balance with a set schedule, on-the-job training and career growth opportunities.

Job Perks and Benefits

- Monday-Friday schedule, weekends off
- 11 paid holidays
- Full medical, vision and dental coverage
- Competitive pay
- On-the-job training to advance in your pastry career
- Free meals and snacks during your shift

Key Responsibilities

- **Customer Service** : provide the best customer service in a courteous, fast and efficient manner. Accommodate all requests and special needs for guests and Clients
- **Prepare** : produce a variety of sweet and savory pastries and desserts including cupcakes, cakes, pies, tarts, flans, custards, granolas, cookies, pate a choux, cheesecakes, bars and vegan desserts
- **Bake** : ensure pastries and desserts are baked with quality and production goals in mind
- **Create**: mix and measure according to recipe guidelines; handle and manipulate ingredients and product from start to finish, including plating and presentation
- **Collaborate** : enjoy the camaraderie and teamwork in the kitchen and take advantage of opportunities to collaborate on menus and recipe rotations
- **Safety** : maintain a clean and organized workspace . Follow all safety and sanitation procedures within set guidelines from OSHA, HACCP and Department of Public Health and Risk Management – and ensure your team is following guidelines as well
- Other duties as assigned

Knowledge and Skills

- Experience with from scratch production; baking skills are essential
- Basic problem-solving skills and ability to multi-task
- Sense of urgency and ability to work within a safe manner
- Ability to follow all company policies in areas of attendance, safety, sanitation and safe food handling

Requirements

- Minimum 1 year of pastry experience
- High school diploma or GED; culinary degree preferred but not required
- Pastry Bakers must have and maintain an active Food Handlers Card, as required by the California Health Department

About:

Flagship Culinary Services is dedicated to helping companies provide high quality dining experiences for their employees and visitors. Our talented teams help deliver delicious and nutritious food, made from

scratch, with a strong emphasis on local and organically grown ingredients. We support many different types of food service setups, from full-service cafés to customized food concepts.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.

Work Authorization/Security Screening

Authorized to work in the U.S.

Employees assigned to airport customers are subject to airport screening requirements.

Equal Employment Opportunity Employer

Flagship is an equal opportunity employer. All aspects of employment including the decision to hire, promote, discipline, or discharge, will be based on merit, competence, performance, and business needs. We do not discriminate on the basis of race, color, religion, marital status, age, national origin, ancestry, physical or mental disability, medical condition, pregnancy, genetic information, gender, sexual orientation, gender identity or expression, veteran status, or any other status protected under federal, state, or local law. We also consider qualified applicants with criminal histories, consistent with applicable federal, state and local law.

Americans with Disabilities Act

Under the Americans with Disabilities Act, reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of their job.

If you like wild growth and working with happy, enthusiastic over-achievers, you'll enjoy your career with us!