

Kitchen Manager, Pastry Kitchen

Finale Desserterie is seeking an experienced baking and pastry professional to manage our Pastry Kitchen. You will oversee all aspects of the operation, including production planning, ordering, receiving, inventory control, mixing, baking, finishing, packaging, and distribution. You will manage a staff of 9+ team members which includes scheduling, training, development, and employee retention as well as reporting directly to Executive Pastry Chef Nicole Coady. Prior experience is required with a preference for management experience.

Finale operates four upscale, dessert-focused restaurants in Boston, Cambridge, Brookline and Natick. We are a small but growing company, with plans to become a national restaurant chain. Members of our management team are directly involved in the development of the processes and systems we'll need to accomplish this goal. We take pride in our work, we have fun while we're doing it, and we have developed great camaraderie among our management team. Our company culture emphasizes empowering entrepreneurial people to deliver bend-over-backward service while maintaining an unwavering commitment to quality.

Send your resume and cover letter via fax to 617-206-9109 or via e-mail to Nicole.Coady@FinaleDesserts.com