

Thibault Courtoisier
Pâtisserie Verte



Role PRODUCTION PASTRY CHEF

Location PÂTISSERIE VERTE
UNIT 3 MARTIN ROAD
TREMORFA INDUSTRIAL ESTATE
CARDIFF
CF24 5SD

About Us Pâtisserie Verte, the award-winning vegan French patisserie based in Cardiff, has an opportunity for an experienced pastry chef to join the team. The post holder will be responsible for the production of our award-winning macarons and pastisseries, while seeking to build our reputation for high quality vegan French artisan products. The Pastry Chef will also contribute to developing new product ranges, monitoring quality control at every stage and ensuring that all relevant Health & Safety and Food Safety Standards are being met and complied with at all times.



The Company

The Company operates from a unit based on Tremorfa Industrial Estate, off Rover Way, in Cardiff. The unit opened in July 2022, when all our production transferred from our original home off Newport Road. From there we manufacture all the patisseries that are served at prestigious sporting events, such as Wimbledon, The Royal Ascot and Aston Villa, and also local favourites, such as Waterloo Tea. The company operates between 0800 and 1630.

The patisserie has had its fair share of awards since beginning in 2020: its Chocolate & Hazelnut Pebble won Two Stars at the Great Taste Awards 2023; it has been Highly Recommended as Start Up Business of the Year in the Welsh Food & Drink Awards 2023; and the company's first product, Vegan Macarons, won Best Luxury Product at PeTA's Vegan Food Awards 2022. The Company's Co-founder and Director, Thibault Courtoisier, won *Bake Off: The Professionals* 2020 (Channel 4), and was runner up at both *UK Sugar Championships 2017* and *Creme de la Creme 2017* (BBC).

The purpose of the Company is to improve the lives of all sentient beings on the planet, and its mission is to make vegan French patisserie *the patisserie* of the 21st Century. The Company's ethos is based upon delivering high quality, distinctive French patisserie that meets the Company's purpose and mission statement with beauty, creativity and breathtaking taste.





The Role

Experience in artisan hand craft patisserie techniques or manufacturing will be an essential requirement of the role. You will also need to possess a high degree of attention to detail, be an effective and efficient pastry chef and be well organised. Further skills which will need to be demonstrated include:

- Be an experienced Pastry Chef who can execute simple vegan recipes with the scope to increase workload and more technical recipes;
- Be knowledgeable about manufacturing and/or artisan techniques and methods;
- Skilled in use of a range of manufacturing and/or artisanal equipment;
- Experience of working with Food Safety procedures, including traceability;
- Be ready to take on a new challenge and at the heart of a growing, small business;
- Be creative in developing new products
- Be able to work as an effective and supportive member of the team
- Possess a can-do attitude and a positive approach to work
- Physically fit, able to lift a minimum of 25kg and stand for long periods
- Maintain a clean and tidy production area at all times
- Be punctual and reliable

Please also note that to be eligible for this opportunity you must be legally able to live and work in the United Kingdom



The Package Pay: £11.46 per hour, reviewed at appraisals
Full time or part time
Weekends off
Bank Holidays off
Two weeks off at Christmas
Hours: 0800 - 1630 Monday - Friday
Staff discount off products
Free onsite parking and bike storage
Opportunities for training and development
Career opportunities available

How to apply If you have relevant experience and would be interested in joining our team, then we would love to hear from you. If you are interested in being considered for this position, please send your CV and cover letter to [**cari@patisserieverte.co.uk**](mailto:cari@patisserieverte.co.uk)

We look forward to hearing from you.

Further information You can find more information about us on our website at www.patisserieverte.co.uk and on our social media channels @patisserie_verte

