



LINE COOK

Marc Heu Pâtisserie Paris, a Jame Beard nominee, is looking for **LINE COOK** to join our team! Join our new and exciting team as we grow to be the top purveyors of French pastries and desserts in MN. Work in a fun and fast paced environment where you get the chance to learn from one of Minnesota's finest French pastry chefs!

Details:

- Full-time positions available
- Starting pay at \$18+ DOE and previous training
- Eligible for a performance-based increase after 6 months.

Skills:

- Effective communication
- Self-motivated
- Collaborative and teamwork-oriented spirit
- Maintains a good and productive energy level
- Thorough and organized
- High attention to detail

Requirements:

- Good work ethic, punctual and reliable
- Team player
- High School diploma or equivalent vocational training certificate
- Demonstrate adequate pastry skills and operations
- One year of related work experience is preferred
 - Certification of culinary training or apprenticeship preferred

JOB RESPONSIBILITIES

- Maintain and strictly abide by state sanitation/health regulations and hotel requirements
- Meet with the Executive Chef to review assignments, anticipated business levels, changes and other information pertinent to the job performance.
- Inspect the cleanliness and working conditions of all tools, equipment and supplies
- Prepare all menu items following recipes and yield guides, according to departmental standards

[CLICK TO APPLY HERE](#)

Marc Heu Pâtisserie Paris LLC, provides equal opportunity employment to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity, or expression, or any other characteristics protected by federal, state or local laws. COVID-19 considerations: No interactions with customers. All kitchen staff are currently vaccinated.