



**Easy
Entertaining**
PRESERVING LOCAL FLAVOR SINCE 2006

Job post summary

Pastry Production lead– High-Volume Catering

Location: Easy Entertaining Providence RI

Job Type: Full-time, seasonal, part time

Reports To: Executive Pastry Chef / Executive Chef

Position Summary

We are seeking an experienced and highly organized Pastry Production lead to support the leadership of our pastry department in a high-volume catering operation. This role is responsible for overseeing daily production, ensuring consistency and quality at scale, and leading a team in a fast-paced, deadline-driven environment.

Key Responsibilities

- Lead large-scale pastry production for events, ensuring quality and timely execution
- Supervise, train, and support staff to maintain consistency and efficiency
- Oversee high-volume baking while enforcing recipes, portion control, and standards
- Manage production schedules, inventory, and ordering to meet deadlines and reduce waste
- Uphold food safety standards, contribute to menu planning, and assume leadership when needed

Qualifications

- 3+ years of pastry experience, supervisory experience preferred
- Strong background in high-volume production, catering, or banquet operations
- Advanced knowledge of pastry techniques, baking, and dessert presentation
- Excellent organizational, time management, and problem-solving skills
- Ability to prioritize multiple projects and meet strict deadlines
- Strong attention to detail and commitment to quality
- Food safety certification preferred

Physical Requirements

- Ability to stand for extended periods
- Ability to lift up to 50 lbs
- Flexibility to work early mornings, nights, weekends. Holidays as needed.

What We Offer

- Competitive pay \$23.00-28.00 an hour
- Opportunities for advancement within a growing catering operation
- Creative input on menus and large-scale events
- Supportive, team-driven kitchen culture
- Sick time and paid time off