

Career Opportunities: Executive Pastry Chef (173086)

Requisition ID 173086 - Posted 14/08/2025 - Sri Lanka - Shangri-La Colombo - Food & Beverage - Contract

 Job Description Print Preview

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Shangri-La Group – Sri Lanka

Shangri-La Hotel Colombo overlooks the Indian Ocean in the heart of the business district with direct access to the most extensive international shopping mall in Sri Lanka, Shangri-La's own One Galle Face Mall. The hotel offers the finest accommodation in Colombo, an exciting new dining and social scene and the largest and extensive hotel conference and event facilities. The hotel comprises of 541 rooms and suites.

Join our team as Executive Pastry Chef!

"Do you lead with creativity, guide pastry teams to excellence, and craft world-class desserts while upholding the highest standards of the culinary art?"

As the Executive Pastry Chef, we rely on you to:

- Lead the pastry and bakery operations, ensuring consistent quality and presentation in all desserts, breads, and pastries.
- Develop and create innovative pastry menus in line with seasonal trends and guest preferences.
- Oversee daily production and ensure adherence to hygiene, safety, and quality standards.
- Manage ingredient inventory, cost control, and waste reduction.
- Train, mentor, and motivate the pastry team to achieve excellence.
- Collaborate with the Executive Chef and F&B team to design dessert concepts for events, banquets, and promotions.
- Handle large-scale banquet operations efficiently while maintaining high quality standards.

We Are Looking for Someone Who Has:

- 5 years of pastry experience in a luxury hotel or fine-dining environment, with at least 2 years in a leadership role.
- Strong creative flair with proven ability to develop unique pastry and dessert concepts.
- Excellent knowledge of baking and pastry techniques, including chocolate work, sugar art, and plated desserts.
- Ability to work effectively in a high-Volume business environment.
- Proven experience leading and managing a large team of chefs.
- In-depth knowledge of bakery production and processes.
- Strong organizational and time management skills.
- Knowledge of food safety and HACCP standards.

Local package will be offered to successful candidate.  
If you are the right person, what are you waiting for? Click the apply button now!

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