



LYNDONMONT LIMITED



#JOB-2457300



THE DYLAN HOTEL, Eastmoreland Place,
Dublin 4, D04 W521



No of positions : 1



Paid Position



40 hours per week



37544.00 Euro Annually



10/07/2026



07/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : humanresources@dylan.ie



Open your camera
app & point here
to view this ad
online



Pastry Chef at Dylan Hotel

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Dylan Hotel Dublin is seeking an experienced and creative Pastry Chef to join our culinary team. The successful candidate will be responsible for the preparation, production, and presentation of high-quality pastries, desserts, breads, and baked goods for our restaurant, events, afternoon tea, and guest dining experiences.

Key Responsibilities

Prepare and present a wide range of pastries, desserts, cakes, breads, and confectionery items.

Develop seasonal dessert menus and innovative pastry offerings.

Maintain consistently high standards of quality, taste, and presentation.

Manage pastry section mise en place, stock control, and ordering.

Ensure compliance with HACCP, food safety, and hygiene standards.

Train and support junior kitchen staff where required.

Work collaboratively with the Head Chef and wider kitchen team.

Essential Requirements

Qualifications & Experience

Recognised culinary qualification (NFQ Level 6 or equivalent) in Pastry Arts, Culinary Arts, Baking &

Pastry, or Professional Cookery.

Minimum 3 years' relevant experience working as a Pastry Chef in a hotel, restaurant, bakery, or similar professional kitchen.

Strong knowledge of classical and modern pastry techniques.

Experience in dessert plating, baking, chocolate work, and bread production.

Excellent attention to detail and ability to work in a high-volume environment.

Good communication skills and ability to work as part of a team.

Desirable

Experience in a luxury or boutique hotel environment.

Knowledge of artisan bread and viennoiserie production.

Menu development experience

- **Sector:** accommodation and food service activities

Career Level

- Professional