



THE BORING COFFEE CO LIMITED



#JOB-2466701



EARNEST, Unit 5, Kingscourt, 48-59 King St  
N, Dublin 7, D07 C5XV



No of positions : 1



Paid Position



40 hours per week



Negotiable



01/09/2026



29/09/2026

## How to apply

### Application Method :

Not available



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to view this ad  
online



## Pastry Chef

### 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

We are looking for an experienced and creative Pastry Chef to lead our pastry program in a specialty coffee environment. The ideal candidate will be passionate about artisan baking and understand how high-quality pastries complement specialty coffee.

#### Key Responsibilities:

Produce premium pastries, laminated doughs, croissants, cakes, cookies, brownies, sandwiches and seasonal baked goods.

Develop new recipes and seasonal menu items.

Maintain consistency, presentation and food quality standards.

Manage production planning, inventory and food waste.

Ensure compliance with HACCP and food safety regulations.

Train and support junior kitchen staff.

Work closely with the coffee team to create pastries that pair with specialty coffee.

#### Requirements:

Minimum 5 years of professional experience as a Pastry Chef.

Proven experience in artisan bakeries, specialty cafés or premium restaurants.

Strong expertise in laminated doughs, viennoiserie, cakes, desserts and artisan baking.

Essential knowledge of specialty coffee, coffee flavour profiles and coffee-pastry pairing.

Experience developing recipes from scratch and managing pastry production.

Excellent organisational skills and attention to detail.

Leadership experience is an advantage.

- **Sector:** other service activities

### Career Level

- Professional