

Pastry Cook

Mono Inn | Mono Lake, California

The Role

The Pastry Cook supports the development and execution of the dessert course and pastry elements across the tasting menu, with a focus on seasonality, precision, and consistency.

Working closely with Chef Jason Custer and the kitchen team, this role contributes to a pastry program that reflects the same philosophy as the savory menu ingredient-driven, restrained, and deeply connected to place.

The ideal candidate is highly organized, detail-oriented, and eager to learn, with the ability to execute consistently while contributing thoughtful ideas over time.

Responsibilities

- Prepare and execute pastry mise en place with precision and organization
- Support the execution of seasonal dessert courses for the tasting menu
- Work with seasonal ingredients and evolving product availability
- Assist in developing and refining pastry components over time
- Maintain a clean, organized, and efficient pastry station
- Execute desserts with consistency, accuracy, and attention to detail
- Support special events, private dinners, and menu adaptations
- Collaborate with the kitchen team to maintain a cohesive and efficient service
- Contribute to a culture of continuous improvement and refinement

Ideal Candidate

- 1 to 3 years experience in pastry or fine dining kitchen environments preferred
- Strong foundational technique and attention to detail
- Interest in seasonal, ingredient-driven cooking
- Ability to work cleanly, efficiently, and calmly under pressure
- Strong organizational and time management skills
- A collaborative mindset and respect for team-oriented kitchen culture
- A genuine interest in learning and growing within a pastry program
- We are especially interested in candidates who approach their craft with curiosity, discipline, and a desire to continuously improve.

What We Offer

- Competitive hourly wage plus tips (Starting \$20 hr)
- Staff meals during service
- Hands-on mentorship and training within a tasting menu kitchen
- Opportunities for creative contribution over time
- Clear growth path within the pastry program
- 4–5 service work week
- Housing available for qualified candidates
- Work in one of California's most extraordinary landscapes

Life in the Eastern Sierra

Mono Inn sits at the gateway to the Eastern Sierra wilderness, minutes from Yosemite National Park and the mountain town of Mammoth Lakes. Many of our team members are drawn to the area because they value both a serious hospitality career and a life connected to nature and adventure. Days off might include skiing Mammoth Mountain, hiking alpine lakes, climbing granite peaks, exploring the high desert, soaking in natural hot springs, or an out-of-area adventure.