

Position: Pastry Chef

Reporting Relationship: Executive Chef and Sous Chef

Location: ONE GT, Grand Cayman - Goring Avenue Grand Cayman, Cayman Islands KY1-1105

Work Type: 100% On-Site

About the properties Food & Beverage: The hotel will feature 3 core outlets as well as Event facilities and in-room dining components. A sophisticated Italian bakery and market, Café Bellini celebrates fresh, house-made pastries and gourmet delights. A French and Mediterranean-inspired fine dining restaurant, Perle, will showcase carefully curated plated desserts. A rooftop Bar and dining experience, BYÜ, offers a bold, sensory journey of island-Asian fusion creations, and striking pastry components from plated desserts to fun daytime traditional sweet bites, and finally canapé-style desserts for gatherings.

Position Summary: The Specialty Pastry Chef at ONE GT, Grand Cayman, will play a key role in delivering an exceptional culinary experience through the creation of all sweet and savory pastry components to the property. This position is responsible for leading all aspects of pastry production, including menu development, ingredient sourcing, and daily execution of baked goods with a focus on quality, flavor, and presentation. The chef will ensure consistency across offerings, uphold food safety standards, and collaborate with the broader culinary team to align pastry selections with seasonal themes and customer preferences. This role also includes mentoring junior staff, supporting special events, and contributing to the hotel's reputation as a destination for gourmet delights.

About ONE GT (Grand Cayman): Expected to open by the end of 2025, ONE GT is Grand Cayman's premier luxury urban residential resort. Located in the heart of George Town, our 10-story landmark features the island's only rooftop infinite-edge pool, high-end dining options, a pastry café, and stunning 360-degree views. The resort is steps away from luxury shopping, gourmet dining, and cultural landmarks, offering a seamless balance of productivity and relaxation. ONE GT has been awarded the 5-star winner and nominee for several regional awards and won Best Hotel Architecture Cayman Islands and Best New Hotel Construction & Design.

About Remington Hospitality: ONE GT, Grand Cayman is managed by Remington Hospitality. When you build a career at Remington, you achieve success, growth, and friendships. We offer endless opportunities and so many reasons to stay with us. As a team, we roll up our sleeves to take care of our guests and celebrate success together. Expectations are clear, collaboration is encouraged, and opportunity is there-if you reach for it. Come join us and succeed in our dynamic culture where you are valued and appreciated.

Core Responsibilities:

- **Design and execute** seasonal and signature pastry/dessert menus that reflects the ethos of each of the hotel's outlets and venues while maintaining the highest standards, in collaboration with the Executive Chef.
- **Lead daily pastry production**, ensuring consistency in quality, flavor, and presentation across all baked goods.
- **Source and manage inventory** of premium ingredients, maintaining cost efficiency and freshness.
- **Maintain strict food safety and sanitation standards** in compliance with health regulations.
- **Train, mentor, and supervise** junior pastry staff, fostering a collaborative and high-performing kitchen environment.



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- **Collaborate with culinary teams** to align pastry offerings with broader menu themes and customer preferences.
- **Support special events and catering needs** with custom pastry creations and seasonal specialties.
- **Monitor industry trends** and contribute to product innovation to keep offerings fresh and competitive.
- **Ensure equipment maintenance and cleanliness** in the pastry kitchen area.
- **Uphold ONE | GT 's brand values** through exceptional craftsmanship and customer-focused service.

Knowledge, Skills, and Competencies:

- Minimum three (3) years of experience in upscale bakery, patisserie, or fine dining pastry production.
- Strong leadership and team development capabilities within a pastry kitchen environment.
- Expertise in Italian / French / Asian pastry techniques and familiarity with international baking styles.
- Proficiency in recipe development, scaling, and seasonal menu planning.
- Experience with inventory control, ingredient sourcing, and cost management.
- Knowledge of health, safety, and sanitation regulations specific to pastry operations.
- Ability to collaborate across culinary, retail, and event planning teams.
- Detail-oriented with a focus on flavor, texture, and visual presentation.
- Strong communication and organizational skills.
- Passion for pastry arts and delivering memorable guest experiences.
- Some computer skills in Microsoft Suite, Inventory systems, Efficiency/scheduling systems.
- Required to work extended hours, including weekends, public holidays, and late nights.

Additional Requirements: This job description is not an exhaustive list of all job functions required for this position. Additional duties may be assigned as needed based on business demands.

Preference will be given to Caymanians and Permanent Resident Holders (P.R. & RERC Holder)

