PASTRY CHEF
Hours: Full time/Part time - Flexible at least 15 hours per week
Salary: £14+ per hour
Location: in person at Araw's production facility/ headquarters E1 5DT

Do you love ice cream? Does food brings you genuine joy? If the answer is YES, we would love to hear from you!

Araw is looking for bright people to join our team who love ice cream as much as we do and are excited to learn, adapt and grow with our small business.

Key Responsibilities
- Develop new ice cream flavours, dessert concepts and seasonal specials that showcase both your pastry skills and our ice cream.
- Follow recipes and production protocols explicitly, carefully weighing and measuring all ingredients to ensure consistency.
- Decorate and finish desserts to a high standard, ready for retail and events.
- Work with team to develop complementary flavour combinations (e.g., cookie dough ice cream, caramel swirls, pie crust crumbles).
- Taste and test new flavour prototypes, providing feedback from a pastry perspective.
- Help create visually stunning sundaes and plated desserts for shops and special events.
- Monitor stock levels and communicate orders to management or approved suppliers in a timely manner.
- Check deliveries against specifications and store ingredients correctly following **FIFO (First In, First Out)** principles.
- Maintain a clean, organised, and fully traceable ingredient storage area.
- Ensure all baking and production areas are kept to the highest standards of cleanliness and hygiene.
- Follow HACCP principles, monitoring Critical Control Points (CCPs) such as cooking temperatures, cooling times, and storage conditions.
- Complete daily production logs, temperature records, and cleaning schedules to demonstrate due diligence.
- Properly label, date, and rotate all finished products and raw ingredients.
- Report any issues or non-conformances immediately.
- Work closely with the Production Team Leader and ice cream team to ensure smooth daily operations.
- Communicate clearly about production schedules, ingredient needs, and any challenges.
- Support the wider team during busy periods or events as needed.

About you

- Ice cream enthusiast (obviously!)
- Open to trying new ideas
- Excited to be a long-term member of our team
- Friendly, energetic, proactive, and a quick learner
- Good communicator and problem solver
- Someone who isn't afraid to ask for help
- Detail oriented; able to consistently maintain high quality standards
- Comfortable working effectively under pressure

We offer

- The starting pay for this position is £14+ based on experience
- Free ice cream and food on shift (and a sweet discount when you're not) :)
- Opportunities for growth!

To apply email hello@arawlondon.com and send cv with job you are applying for inthe subject line.