

PASTRY CHEF

Join CORI Hornbæk Hotel and be part of our exceptional journey as we build our Gastronomic Team

Do you want to be part of something truly exceptional and brand new? Are you ready to help shape CORI Hornbæk Hotels gastronomic identity, atmosphere, and guest experience from day one? Do you thrive in a team that grows, succeeds, and supports each other, guided by integrity, respect, and a true one-team mentality?

Nestled on the Copenhagen Riviera, CORI Hornbæk Hotel blends timeless design with heartfelt hospitality. We create a place to pause, play, and connect — with yourself, our guests, and each other.

At CORI, we deliver light-hearted luxury with soul, where gastronomy is an emotion, a craft, and truly an experience. Every dish is part of a larger story — designed to create moments that stay with our guests long after they leave.

About the role

As part of our Gastronomic Team, you will have a chance to learn from the best work along side our Executive Head Chef Brian Mark Hansen, and play a key role as Baker or Pastry chef in shaping CORI's culinary expression across breakfast, fine dining, pastry, and events.

Not just to produce, but to create with respect for the ingredient. Bread, morning rhythm, pastry—crafted with clarity, balance, and consistency. We believe in flavour over noise.

You will be part of a creative and ambitious kitchen environment where quality, seasonality, and craftsmanship define everything we do — from early morning breakfast service to elevated evening dining and large-scale events.

Key duties and responsibilities will include:

- Preparing, baking, and finishing breads, pastries, cakes, and desserts
- Contributing to the development of pastry offerings, seasonal items, and creative concepts
- Ensuring consistently high standards of quality, flavor, texture, and presentation
- Managing daily baking and pastry production to support smooth service and availability
- Working closely with the Culinary and Pastry Teams to ensure coordinated kitchen operations
- Maintaining high standards of hygiene, organization, and food safety in the bakery and pastry area
- Monitoring ingredients, doughs, and baking processes to ensure accuracy and consistency
- Contributing to a positive, respectful, and collaborative kitchen culture

You bring

You are a passionate and dedicated Baker or Pastry chef who takes pride in your craft and thrives in a professional kitchen environment. You are curious, disciplined, and motivated by quality and detail.

You may have experience from restaurant or hotel kitchen, fine dining, pastry, or banquet kitchens — and you enjoy working in teams where standards are high and collaboration is essential.

We are looking for experienced chefs who want to grow within a structured and ambitious kitchen environment.

Become one of us

We offer

At CORI Hornbæk Hotel, we are creating a unique seaside destination where Scandinavian elegance meets genuine hospitality. We believe in crafting unforgettable moments — for our guests, and for each other.

Training and development are a natural part of your journey with us; The CORI Academy will support your growth, craft, and culinary excellence from day one.

Together, we make CORI a place where gastronomy, joy, and connection come to life by the sea.

The CORI team is excited to hear from you. Location: Havnevej 25, 3100 Hornbæk, Denmark (on-site)

Positions: Full-time, Part-time & Flexible hourly positions

Start Date: From July 2026