



Fairmont Southampton is a premier luxury resort and regarded as a leader in the hospitality industry. Our mission is to turn moments into memories for our Guests. An exciting hospitality career awaits you if you are committed to providing our Guests with an authentically local experience through providing warm and engaging service.

EXECUTIVE CHEF

Responsibilities Include: Managing a team of over 150 colleagues, managing the daily operations of all kitchen operations including banquets and colleagues' cafeteria, developing, managing and directing menus, analyzing market needs and trends, customizing menus with a balance between local cultural traditions and international cuisine, developing the department's strategic plan, preparing and managing the annual budget enforcing strict cost controls, managing vendors' contracts and relationships, recruiting, developing and managing all kitchen colleagues, including performance management and time and attendance. Consistently promotes and maintains a positive work environment. Developing and implementing various training programmes including departmental orientation, health and safety procedures and tool handling techniques, managing the Culinary Apprenticeship Programme, developing and managing effective inventory controls, audits, effectively managing queries and complaints, developing and maintaining collaborative relationships with all stakeholders, ensuring all kitchen equipment and tools are operating efficiently and an effective preventative maintenance programme is maintained. Other related duties as assigned.

Qualifications and Requirements: Red Seal, Chef de Cuisine Certification, Culinary Arts Diploma or equivalent required. 5 years' successful experience as an Executive Chef in a high volume luxury hotel/resort. Proven competency with budget development and management. Proven effective leadership, management and team development skills including a record of developing enthusiastic, engaged, cross-trained teams. Exceptional communication, customer service and interpersonal skills. Superior organization, strategic planning, administrative, problem-solving and multi-tasking skills. Proven ability to successfully collaborate with all stakeholders. Working knowledge of FOODSAFE and workplace hazardous materials. CPR and First Aid Certification an asset or willing to certify. Proficient with MS Office required.

SPA MANAGER

Responsibilities include: Assisting with strategic plan, recruitment, management, development and training of all teams including performance management, preparing/managing annual operational budgets including controlling expenses, payroll and finance reports, assisting with managing vendors' contracts and relationships, assisting with developing and implementing an effective maintenance programme, providing administrative support to all Spa teams and coordinating sales activities, consistently promotes a positive work environment, maintaining effective inventory controls, maintaining collaborative relationships with all stakeholders. Other related duties as assigned.

Qualifications and Requirements: Bachelors Degree in related discipline preferred. 3 years' relevant experience in a hotel spa supervisory management position preferred. Proven leadership, , fiscal management, administrative and retail experience preferred. Excellent communication, organization, problem-solving, multi-tasking, customer service and interpersonal skills. Ability to prepare and present training presentations. Proficient with MS Office required.

**Schedules: Irregular hours including nights, weekends and public holidays
apply to these positions**

**Successful candidates are required to work cohesively as part of our team in a
demanding, multi-cultural diverse environment**

Apply Online To: www.fairmontcareers.com

**Talent & Culture: 101 South Shore Road, Southampton SN02/
Telephone 238-8000/Fax: 238-0680**

Closing Date: 25 January 2018