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## CHEF DE PARTIE:

The Loren at Pink Beach is looking to add another Chef De Partie to their Food & Beverage team. Applicants must have at least 2 years' experience in similar quality establishments as chef/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Recognized culinary certificates are preferred.

## **SOUS CHEF:**

Must have at least 3 years' experience in a supervisory chef position in fine dining restaurants. Must have the ability to maintain the highest standards of food preparation and presentation and be capable of managing the kitchen in the Executive Chef's absence. Recognized culinary certificates is an asset.

These positions involve shift work including weekends, nights and public holidays.

These two roles also require a good physical condition as heavy lifting and physical labor may be involved.

You may apply directly to The Loren at Pink Beach "Careers Website"

## Application Deadline is the 11th June 2018.

by going to https://thelorenhotel.bamboohr.com/jobs/