



SOUS CHEF:

The Loren at Pink Beach is looking to add another Sous Chef to their Food & Beverage team. As a Sous Chef you are responsible for managing the kitchen in a busy hotel kitchen delivering consistently high-quality food and presentation. Responsible to guide, train and supervise all kitchen Chef's and give the highest standards of food preparation and presentation. Must be capable of managing the kitchen in the Executive Chef's absence. Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business. Must have the ability to work well under pressure. You will ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques. Applicants must have at least 2 years' experience in similar quality establishments as Chef De Partie or 1 year as Sous Chef. Experience in a fine dining outlet is required. Experience in a five-star property is preferred. Recognized culinary certificates are an asset.

This position involves *shift work including weekends, nights and public holidays.*

This role also requires 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" by going to <https://thelorenhotel.bamboohr.com/jobs/> Application Deadline is the 20th September 2019.