



EXECUTIVE SOUS CHEF:

The Executive Sous Chef at The Loren at Pink Beach is responsible for assisting the Executive Chef in monitoring and ensuring that company systems and standard operating procedures are met for all areas that directly report to him/her within the kitchen outlet. Primary responsibilities are overseeing all aspects of commissary production and food/menu execution. In addition, he/she is also responsible for working closely with the Executive Chef, the Director of Food & Beverage, and the Culinary Director to assure standards are being met in all other aspects of the commissary operation. Must be capable of fulfilling all areas of executive chef's responsibilities. Must be proficient in promoting company's culture, mission, and philosophy. This role will be partly responsible to hire, coach, counsel, and conduct performance evaluations of direct reports. Develop, train and mentor direct reports. Accountable for meeting budgets for food, labor, and direct operating expenses as they pertain to the culinary department. Assist with weekly kitchen labor schedules for commissary production and events staff, meeting staffing criteria/guidelines and labor budgets by utilizing forecasting tools. Assist in developing labor cost controls. Applicant must have at least two (2) years' international experience in a first-class restaurant establishment as Chef De Cuisine or Head Chef. Certification from a recognized culinary school is an asset. Attention to detail, organizational skills and time management are paramount. Passionate culinarian with great palette and sense of presentation. Ability to handle multiple tasks and work well in environment with time constraints. Ability to troubleshoot effectively. Ability to develop, implement and maintain systems for culinary staff and kitchen assistants. Ability to understand and impact change with sound accounting practices. Demonstrates effective leadership skills including delegation skills. Understanding of Microsoft Word, Excel and Outlook are essential to success. Primary responsibilities are overseeing all aspects of commissary production and food/menu execution. In addition, he/she is also responsible for working closely with the Executive Chef, the Director of Food & Beverage, and the Culinary Director to assure standards are being met in all other aspects of the commissary operation. Must be capable of fulfilling all areas of executive chef's responsibilities. Must be proficient in promoting company's culture, mission, and philosophy. This role will be partly responsible to hire, coach, counsel, and conduct performance evaluations of direct reports. Develop, train and mentor direct reports. Accountable for meeting budgets for food, labor, and direct operating expenses as they pertain to the culinary department. Assist with weekly kitchen labor schedules for commissary production and events staff, meeting staffing criteria/guidelines and labor budgets by utilizing forecasting tools. Assist in developing labor cost controls.

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All positions involve shift work including weekends, nights, and public holidays. These 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" by going to <https://thelorenhotel.bamboohr.com/jobs/>

Closing Date: July 19, 2022