



## **CHEF DE CUISINE:**

The Chef de Cuisine at The Loren at Pink Beach is responsible for assisting the Executive Chef and the Executive Sous 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 and the Director of Food & Beverage, to assure standards are being met in all other aspects of the commissary operation. Must be capable of fulfilling all areas of executive sous chef's responsibilities. Must be proficient in promoting company's culture, mission, and philosophy. This role will be partly responsible to coach and counsel, of direct reports. Develop, train and mentor direct reports. Accountable for maintaining budgets for food, labor, and direct operating expenses as they pertain to the culinary department. Assist with ensuring schedules are adhered to for commissary production and events staff and meeting staffing criteria/guidelines. 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 three (3) years as Sous 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 including HACCP. Ability to understand and impact change with sound accounting practices. Demonstrates effective leadership skills including delegation skills. Understanding of Microsoft Word, Excel, Outlook and Margin Edge are essential to success. Experience in remote or island destinations will be key. Candidate must have proven background in American, European and Asian cuisine.

**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 22, 2022**