



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.

SOUS CHEF

Responsibilities Include: Managing the daily planning, directing, preparation, production, and presentation of food at the highest quality standards for operating restaurant line, assisting in the creation, effective costing and implementation of menus, managing proper handling and effective tracking of food, ensuring quality and consistency in the production, preparation and presentation of all food items, supervising and inspecting incoming product, inspecting all refrigeration and dry storage for proper handling and rotation, maintaining current knowledge of guest feedback; constantly seek opportunities to follow up on their experience, maintaining and enhancing the food products, maintaining full knowledge of all menu items, daily features and promotions, recruiting, training, developing, evaluating, mentoring assigned team, conducting daily shift briefings, ensuring effective staff scheduling, participating in and/or leading meetings, preparing reports summarizing profitability, customer satisfaction etc., ensuring the cleanliness, sanitation and maintenance of all work areas, utensils, and equipment, other duties as assigned

Qualifications and Requirements: An accredited Culinary Diploma and/or Certification required, 6 years relevant experience working in all areas of a high volume upscale kitchen; experience in North American cuisine is essential (preferably in Southern/BBQ) with strong knowledge of smoker & grille. Experience in a Smokehouse or Southern BBQ kitchen is an asset. A minimum of 2 years as a Sous Chef or Chef de Cuisine required in either free standing or hotel kitchen. Banquet Experience preferred. Financial management skills and able to provide effective training, excellent communication, team, creative, time management, multi-tasking and interpersonal skills, effective organization, prioritization, management and problem solving skills. Proficient with MS Office an asset

SENIOR CHEF DE PARTIE (X2)

Responsibilities Include: Preparing, cooking and serving food, assisting with developing new dishes and menus, monitoring food portions and controlling waste, preparing reports, managing, training, developing, evaluating, mentoring junior chefs and assigned team, maintaining superior hygiene, health and safety standards. Other duties as assigned

Qualifications and Requirements: An accredited Culinary Diploma or Certificate is an asset, 5 years relevant experience working in all areas of a high volume kitchen, strong supervisory skills and able to provide effective training, high level of creativity, interpersonal and communication skills. Basic computer skills with a working knowledge of MS Office is required.

Apply online through <https://careers.accor.com/>

Closing date: January 15, 2023