



## VACANCY

### CHEF DE CUISINE

Sandy Lane, an AAA Five Diamond, Forbes Five Star exclusive resort and a member of Leading Hotels of the World, is seeking to recruit a Chef de Cuisine to manage the day to day operation of one of our fine dining restaurants.

#### **The Role**

The Chef de Cuisine reports to Executive Sous Chef and is responsible for all aspects of food preparation and kitchen management.

#### **Key Responsibilities:**

- Prepare and cook food of all types, and instructs team in the preparation, cooking, garnishing, and presentation of food on a regular basis or for special guest functions
- Demonstrate new cooking techniques, equipment to staff and implements proactive strategies for their training and development
- Create menus and present food of the highest level comparable to world class fine dining restaurant and perform spot checks for menu accuracy and taste
- Anticipate business levels, special events as well as meets with customers to discuss menus for special occasions
- Coordinate, plan, budget for activities, negotiate with suppliers on the purchasing for food operations and maintains all inventory at the required levels
- Collaborate with the Executive Chef and Executive Sous Chef to effectively manage food costs, spoilage, waste and over production within the outlet while ensuring superior service

#### **Our ideal candidate must possess:**

- World class culinary skills, knowledge and experience in Michelin Star restaurants and 5 Diamond restaurants is essential
- Academic qualifications from a culinary school with at least ten (10) years cooking experience in a fine dining environment
- A minimum of five (5) years in a management position and extensive knowledge of HACCP and hygiene standards in general
- Strong proven leadership abilities and vision for quality and excellence in hotel operations
- A great personality with strong leadership, communication and organization skills with the ability to train others
- Exceptional time management skills and familiarity with the discerning and demanding international clientele
- Specialty experience in private dining events

It is a requirement that the candidate must have a flexible working style as long hours are required from time to time. The successful candidate must be responsive to the 24 hour operational requirements of the business on a needs basis.

To apply please log on to [sandylane.com/careers](http://sandylane.com/careers) to complete an application form and submit a résumé on or before **February 28<sup>th</sup>, 2023**.