

SPECIALITY SUSHI CHEF (FULL-TIME)

This stylish luxury hotel, Corinthia Hotel St. George's Bay, is seeking to recruit an ambitious, determined and highly motivated individual who is willing to embark on a career in hospitality.

The selected candidate will report directly to the Head Chef and will support the Hotel's kitchen department operation and production.

The candidate will be responsible for:

- Culinary sushi production and maintaining the highest quality standards at all times
- Preparing relevant mise-en-place and producing à la carte dishes to specific recipes & methods
- Cooking guests' orders according to their preferences
- Selecting quality ingredients that will give dishes the best flavour
- Acting with appropriate caution in a dangerous environment where there are knives and high-temperature surfaces
- Maintaining set & established hygiene practices to comply with HACCP requirements

The ideal candidate must:

- Have previous Sushi Chef experience
- Have good communication skills as well as a creative edge
- Be able to work on own initiative & under minimum supervision
- Be a team player
- Be able to work under pressure
- Have a valid Food License & HACCP Certification
- Portray a professional disposition
- Be able to work in a dynamic environment, be self-motivated and able to handle pressure

- Be flexible to work on a shift roster including; weekends, nights and Public holidays

We offer:

- Welcoming and fun environment
- Meals on duty
- Health insurance cover
- Interesting career opportunity and professional growth

Candidates are requested to submit their CV by e-mail to the Human Resources Department on: vacancies.stgeorges@corinthia.com