

COMMIS CHEFS/ DEMI CHEFS/ CHEF DE PARTIE (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 Executive Chef and will support the Hotel's kitchen department operation and production.

The candidate is expected to:

- Have a flair for the art of culinary production whilst maintaining the highest quality standards at all times
- Prepare relevant mis-en-place, prepare & produce à la carte dishes to specific recipes & methods
- Work in the larder, sauce and breakfast section of the kitchen
- Maintain set & established hygiene practices to comply with HACCP requirements
- Be able to work independently, with own initiative and interact with confidence and ease at all levels
- Portray a professional disposition
- Be able to work in a dynamic environment, be self-motivated and able to handle pressure

The ideal candidate will:

- Have a valid Food Licence & HACCP Certification
- Have an eye for detail
- Ideally hold an ITS Food Preparation & Production Diploma or equivalent

We offer:

- Welcoming and fun environment
- Meals on duty
- 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