

## CHEF DE PARTIE

Join one of the most dynamic teams on the island and work at some of Malta's most prestigious venues.

The Corinthia Palace Hotel & Spa is recruiting **Chef de Partie**. The right candidates, who must have a proven track record of achieving results and maintaining exemplary levels of customer service, will join the Hotel's award-winning Food & Beverage team.

Duties and Responsibilities:

- Have a flair for the art of culinary production whilst maintaining the highest quality standards at all times
- Prepare relevant mis-en-plus, prepare & produce à la carte dishes to specific recipes & methods
- Maintain set & established hygiene practices to comply with HACCP requirements
- Be able to work independently, under own initiative and interact with confidence and ease at all levels.
- Have good communication skills as well as having a creative edge
- Portray a professional disposition
- Have previous work experience in a similar position
- Be able to work in a dynamic environment, be self-motivated and able to handle pressure

The ideal candidate will:

- Hold an ITS Food Preparation & Production Diploma or equivalent
- A minimum of two years working experience in a kitchen within a 5 star hotel
- In possession of a valid Food Handler's License
- Smart appearance
- Pleasant and outgoing personality
- Team oriented with a positive approach
- Customer oriented
- Willing to work flexible hours including evenings, weekends and public holidays
- Capable of taking initiative and working under minimum supervision
- Detail oriented
- Possess a positive approach to working with a highly motivated team
- Passion for Food, trends and the culinary arts



# CORINTHIA

PALACE HOTEL & SPA

MALTA

*To be considered for above role please click 'apply' to be directed to our website to complete the online questionnaire.*