

EXECUTIVE SOUS CHEF

We are a collection of individually designed, distinctive five-star hotels. Each of the luxury hotels and resorts we have created in some of the most intriguing areas of the world is a unique tribute to local architecture and cultural traditions. Each member of our extended family is committed to the values of honest and discreet service - a service best described as 'Craftsmanship of Care.'

Corinthia Hotels are recruiting an **Executive Sous Chef** to join our team at the Corinthia Hotel Khartoum, Sudan

Key Responsibilities:

- Responsible for the day to day supervision, preparation and service of food
- Ensure that the highest standards are maintained at all times as per the standards required by the hotel
- Ensure the smooth running of the food operation including the maintenance and cleanliness in all kitchen areas.
- Provide assistance to executive chef in all ramifications
- Oversee kitchen operations, which must be done in accordance with the Safety & Hygiene as well as Corinthia standards
- Assist the Executive Chef with all menu development with the hotel
- Prepare food requisitions in accordance with daily routine, taking into account advance planning, special booking and staffing.
- Maintains effective communication between Kitchen and other departments with the hotel, paying particular attention to restaurants, room service, banqueting, etc.
- Update the work schedule to be assigned to each cook.
- Apply on daily basis the Culinary Check List in order to monitor and control wastage of food
- Attach recipe review and culinary check list to culinary package for management reviews
- Completes on a weekly basis departmental timesheets, ensuring that all absenteeism, sickness, holidays and overtime are properly recorded and authorized by the Executive Chef
- Be available to oversee loading and to control good's quality
- Ensure proper storage of fresh products and other food items
- Provide important training to newly recruited cooks and take note of how they progress
- Maintain consistency and quality in food taste in line with photos and recipes made available by the organization's management
- Liaises with the stewarding department ensuring that all kitchen areas and equipment are clean in accordance with the hotels Hygiene Regulations.



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- Provide food requisitions daily to the provision office to ensure adequate provisions are made for next day's cooking

The selected candidate would ideally:

- Have at least 2 years' previous work experience in a similar position in countries like MENA or African Country.
- Ability to time and managing staff, interview & conduct appraisal, experience in financial budget and meeting company targets
- College Graduate or Diploma on Culinary School
- Food Hygiene Certificate, Food Safety Level 3
- Possess good interpersonal and communication skills
- Be fluent in English (verbal and written) preferably speaks Arabic Language
- Have a positive attitude and work under minimum supervision
- Excellent Leadership skills and able to provide precise instruction in the absence of the Executive Chef
- Demonstrate excellence in one or more areas such as kitchen cost controlling, food safety management, team leader, coaching and training skills, good cooking skills i.e. seasonality, and provenance of food or dietary and allergies.
- Have a strong and confident personality coupled with the ability to work as part of a team, plus enthusiasm to grow within the company
- Be literate in Microsoft Office Applications
- Work under pressure and able to cope with shift work

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