



# ENORME

HOTELS & VILLAS



**CHEF** / The candidate will lead, control and supervise the food preparation Areas, considerate all the nutritional preferences and handle any food related concerns.

- Cooperate with executive Chef of Enorme Hotels and is in charge of company's policies and standards
- Arrange and staff the Hotel Cuisine
- Manage Effectively and guide the whole team, providing daily motivation and training to maximize productivity.
- Ensure the food sanitation and raw materials preservation
- Follow the recent trends in international gastronomy
- Ensure maintenance and proper function of equipment
- Compose and prescribe the daily menus
- Participate in the menu cost which is created by him and oversee the stock.
- Oversees the cleanliness and adequate function of the departments he is involved
- Take care of the raw materials quality and the end result of food preparations

## Requirements

- Graduate of School of Cooking
- Minimum 12 years' experience in the hotel industry and at least 4 years in same position
- Excellent knowledge of applying international hygiene rules in the kitchen (ISO 22.000).
- Knowledge of new trends in cooking and a la cart menu creation.
- Good knowledge of food and its combinations
- Ability to take initiatives
- Sensitivity to individual cleanliness issues
- Very good knowledge of English language.
- Basic computer skills

## Benefits

- Competitive remuneration package
- Professional working environment
- Continuing education and learning
- Further career development

Interested applicants should apply a Curriculum Vitae at [hr@enormehotels.com](mailto:hr@enormehotels.com)

All applications will be treated as strictly confidential.

All open positions can be found at [www.enormehotels.com/careers](http://www.enormehotels.com/careers)

