



Location **Philippines**

JobCode **201201-1927**

Executive Chef

Property Information

This historic hotel stands at the centre of the Queen City of the South, Cebu. A landmark on its own, the hotel provides modern amenities, a diverse roster of restaurants, and a fitness and wellness centre, as well as business facilities.

Brief Job Description

- Handles the entire kitchen operation for all functions of the entire kitchen
- Establishes all concepts, different menus, promotions, special events
- Adheres to established policies and procedures, local safety and hygiene codes and makes sure that the rest of the culinary staff does the same
- Coordinates the purchase of all food and develops menus, maintaining approved food costs and labour costs
- Establishes and maintains communication with PR/media for maximum F&B exposure

What is expected from a suitable candidate

- Experience in the same capacity for at least 5 years, 2 of which are international experience
- Knowledge of all culinary areas
- Fully knowledgeable and experienced with forecasting, budgeting, labour management, and purchasing
- Proven track record in menu development including creation of new menus
- Ability to train, develop and lead a team of employees of varied skill levels while consistently improving guest and employee satisfaction and maximizing revenues

Remuneration package and job related information

Preferred Starting Date: **ASAP**

Interested Professionals please send your:

Complete Resume or Curriculum Vitae

Profile Image

Photographs of your Signature Dishes

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