



VACANCY POSTING

POSITION: CHEF DE PARTIE

REPORTS TO: Executive Chef & Sous Chef

LOCATION: Canouan, St. Vincent & the Grenadines

POSITION OVERVIEW & SCOPE:

The Chef de Partie reports to the Executive Sous Chef and is responsible for all aspects of food preparation and kitchen management.

RESPONSIBILITIES:

GENERAL

- Prepare and cook food of all types of cuisines, and instructs team in the preparation, cooking, garnishing, and presentation of food on a regular basis inclusive of requests for special guest dietary needs and guest functions.
- Collaborate with the Executive Chef and Executive Sous Chef to effectively manage food costs, spoilage, waste and overproduction within the outlet while ensuring superior service.
- Develop and implement new recipes, menus, and ideas to keep up with the latest trends in cuisine.
- Lead and manage the culinary team, setting an example of excellence and commitment to the highest standards.
- Manage inventory and order food supplies, ensuring all items are fresh and of the highest quality.
- Train and mentor kitchen staff on restaurant policies, procedures, and culinary techniques.
- Work with the front-of-house staff to ensure the highest level of customer service.
- Maintain the highest standards of safety and sanitation in the kitchen.

REQUIREMENTS:

- High school diploma or equivalent; culinary degree preferred.
- Minimum of 5 years of experience as a Chef de Cuisine in a high-end restaurant or 5-star hotel/ ultra-luxury property .
- Knowledge of the culinary arts and experience in preparing various cuisines and extensive knowledge of HACCP and hygiene standards in general.
- A great personality with strong leadership, communication and organizational skills with the ability to train others.
- Passion for creating high-quality cuisine.
- Remote Island experience.



It is a requirement that the candidate must have a flexible working style as long hours are required from time to time to handle breakfast, lunch and dinner operation. The successful candidate must be responsive to the 24 hour operational requirements of the business on a needs basis.

COMPENSATION AND BENEFITS PACKAGE:

Competitive salary and benefits will be offered based on qualifications and experience.

Please email applications to: hr@slycr.com OR post to:

The HR Department
RE: CHEF DE PARTIE
SLYCR
Glossy Bay, Canouan, P.O Box 003
St. Vincent & The Grenadines, VC0450

DEADLINE FOR APPLICATIONS: September 31st, 2023.

We thank everyone for their interest however, only shortlisted candidates will be contacted.