



VACANCY POSTING

POSITION: EXECUTIVE SOUS CHEF

REPORTS TO: Executive Chef

LOCATION: Canouan, St. Vincent & the Grenadines

POSITION OVERVIEW & SCOPE:

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

RESPONSIBILITIES:

GENERAL

- Ensure that all food items are prepared as per standard recipe whilst maintaining portion control and minimizing waste of the outlet assigned.
- Interacts with guests to obtain feedback on product quality and dining experience.
- Ensure that all recipes and product yields are accurately costed and reviewed regularly.
- Ensure that food stock levels within the areas are of sufficient quantity and quality in relevance to the Marina and Residences occupancy and function forecasts.
- Ensure that all food preparation equipment is being used safely and correctly and that it is cleaned and maintained.
- Creative menu planning and correct food preparation for outlets.
- Ensure that weekly work schedules and annual leave planners are administered and filed correctly.
- Ensure that the overall culinary department is motivated and that feedback on work performance is given.

REQUIREMENTS:

- High school diploma or equivalent; culinary degree preferred.
- Minimum of 3 years of experience as an Executive Sous Chef 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: Executive Sous Chef
SLYCR
Glossy Bay, Canouan, P.O Box 003
St. Vincent & The Grenadines, VC0450

DEADLINE FOR APPLICATIONS: 31st October 2023

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