



SANDY LANE YACHT CLUB & RESIDENCES

JOB DESCRIPTION

EXECUTIVE CHEF

POSITION TITLE: Executive Chef

REPORTS TO: Resort Manager

Nestled in the heart of the Grenadines lies Sandy Lane Yacht Club & Residences, a world-class marina with 120 Yacht and superyacht berth and luxurious accommodations, apartments and Villas, waterside dining, fine dining restaurant, beach club, Shenanigans Restaurant and rejuvenating leisure facilities.

We are seeking to hire for the exciting role of Executive Chef. The perfect candidate will be a hardworking, hands on leader with a strong background in Food and Beverage and all areas of food operations.

Caribbean luxury, fine dining experience is a plus

The Name and Face of all Culinary functions of the Marina and Residence. Our chef is responsible for creating excitement, inspiration and direction for all F&B FOH and BOH associates and best in industry experiences for all our guests.

POSITION OVERVIEW: *As the Executive Chef you shall be responsible for overseeing the delivery of consistently high quality cuisine and high levels of guest satisfaction. This will include areas such as: service, menu development; inventory management; effective staff management and development; upholding and enforcing all sanitation and hygiene requirements.*

DUTIES AND RESPONSIBILITIES

- Create and implement menu selections based on current food trends and regional tastes and availability on this beautiful remote island.
- Lead daily service in all our food outlets.
- Ensure compliance with federal, state, local and company health, safety, sanitation and alcohol awareness standards
- Provide direction for all day-to-day operations in the kitchen
- Identify ways to constantly improve the cuisine at the facility
- Ensure that all menus are constantly updated, paying special attention to seasonal availability
- Actively involved in menu development and maintaining updated and accurate costing of all dishes prepared and sold across the Food and Beverage operations
- Select and deliver superior quality products, presentations and flavour
- Ensure the highest standards for presentation and flavour of dishes
- Provide guidance and direction to subordinates, including setting performance standards, monitoring performance, training and counselling
- Identify the developmental needs of kitchen staff and provide coaching, mentoring, and also helping them to improve their knowledge or skills
- Ensure policies and procedures are adhered to and all disciplinary matters reported and correctly documented
- To ensure that all menus are correctly calculated to ensure maximum gross profit
- Liaise with Resort Manager regarding special requests and WOW factors of VIP guests.



- Prepare purchase requisitions ensuring that all stocks are ordered to the correct quantities, quality and price, experience with remote island is a plus.
- Ensure that all stocks are being kept securely and under the correct conditions applicable to each type of commodity stored
- Collaborate with the Maintenance Manager to ensure that no equipment breaks down
- Constantly update your knowledge and skills for the good of the establishment and the profession.
- Submit relevant sales, costing inventory and ownership reports.

COMPETENCIES

- Analytical Skills
- Strategic Skills
- Pragmatism
- Leading Edge
- Adaptability
- Selecting A Players

SKILLS

- Basic Computer Skills featuring Excel, WORD, Outlook, TM1,Etc
- All Cooking and preparation equipment
- All stewarding cleaning and maintenance equipment
- Basic Human Resources Skills and Knowledge
- Basic Sales Skills, and Technique Knowledge

Qualifications:

- Degree or Vocational Certificate in Culinary Skills or related field

Experience:

6+ years' experience as a chef, with at least 3 years in a supervisory capacity, or an equivalent combination of education and experience