

CHEF DE PARTIE

In Iberostar we are offering a unique culinary experience on our hotels, that is the reason why we need to be surrounded by the best professionals on the sector. Could that be you?

We embrace the spirit of excellence and passion in everything we do, and when that comes to gastronomy, we put that extra effort to stimulate your senses through every bite.

We are looking for a Chef de Partie t of our new Hotel Grand Fontana Di Trevi 5, who will be part of the team that will be serving our guests on our rooftop restaurant.*

MAIN COURSE:

- *To prepare, cook and present dishes within your speciality.*
- *To help the Head Chef Assistant and the Head Chef to develop new dishes and menus.*
- *To ensure that the production, preparation and presentation of food are of the highest quality at all times.*
- *To ensure that areas under your control are cleaned as per the cleaning schedule.*
- *To ensure that sufficient stocks of all materials are being kept and stored under the correct conditions.*
- *To ensure that all statutory hygiene requirements are diligently followed.*
- *To constantly update your knowledge and skills for the good of the establishment.*
- *Frequently review finished products for quality and presentation before the orders are send to guest.*

NECESSARY INGREDIENTS:

- *Initiative, proaction and innovation.*
- *Demonstrable Culinary education.*
- *Willing to collaborate with the management and head of bar and restaurant.*
- *Must be a good communicator within the kitchen.*
- *At least 3 years of experience in a 5* hotel as Chef de Partie.*

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“What you do today, determines who you will be tomorrow.” John Spence

COMMIS CHEF

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We are looking for Commis Chef for our new Hotel Grand Fontana Di Trevi 5, who will be part of the team that will be serving our guests on our rooftop restaurant.*

MAIN COURSE:

- *To preparing and cook ingredients necessary and to assist in all sections of the kitchen as directed by the Head Chef.*
- *Maintaining high levels of service.*
- *To keep all working areas clean and tidy and ensure no cross contamination*
- *To learn skills and recipes from other members of the department and apply them.*
- *To ensure that sufficient stocks of all materials are being kept and stored under the correct conditions.*
- *To ensure that all statutory hygiene requirements are diligently followed.*
- *Any other reasonable duties required by the Head Chef or General Manager*

NECESSARY INGREDIENTS:

- *Initiative, proaction and innovation.*
- *Demonstrable Culinary education.*
- *Willing to collaborate with the management and head of bar and restaurant.*
- *Must be a good communicator within the kitchen.*
- *At least 2 years of experience in a 5* hotel as Commis Chef.*

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HEAD CHEF ASSISTANT

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We are looking for the Head Chef Assistant of our new Hotel Grand Fontana Di Trevi 5, who will be part of the team that will be serving our guests on our rooftop restaurant.*

MAIN COURSE:

- *To assist the Head Chef with the elaboration and design of the hotel culinary offer.*
- *To cover all duties normally assigned to the Head Chef in their absence.*
- *To ensure that the temperature records and monitoring is done on a daily basis.*
- *To ensure that areas under your control are cleaned as per the cleaning schedule.*
- *To ensure that all staff are constantly trained to effect good portion control and pleasing presentation of dishes.*
- *To ensure that sufficient stocks of all materials are being kept and stored under the correct conditions.*
- *To ensure that all statutory hygiene requirements are diligently followed.*
- *To constantly update your knowledge and skills for the good of the establishment.*
- *Frequently review finished products for quality and presentation before the orders are send to guest.*

NECESSARY INGREDIENTS:

- *Initiative, proaction and innovation.*
- *Demonstrable Culinary education.*
- *Willing to collaborate with the management and head of bar and restaurant.*
- *Must be a good communicator within the kitchen.*
- *At least 3 years of experience in a 5* hotel as a Head Chef Assistant.*

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HEAD CHEF

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We are looking for the Head Chef of our new Hotel Grand Fontana Di Trevi 5, who will be responsible of the kitchen that will be serving our guests on our rooftop restaurant.*

MAIN COURSE:

- *To elaborate and design the hotel culinary offer.*
- *To ensure that all menus are correctly calculated to ensure maximum gross profit.*
- *Formulates pricing.*
- *To ensure that all staff are constantly trained to effect good portion control and pleasing presentation of dishes.*
- *To ensure that sufficient stocks of all materials are being kept and stored under the correct conditions.*
- *To liaise with management daily regarding special requirements, VIP's functions, etc.*
- *To ensure that all statutory hygiene requirements are diligently followed.*
- *To constantly update your knowledge and skills for the good of the establishment.*
- *To assist with regular stock takes as and when required.*
- *To display exceptional leadership by providing a positive work environment, counselling employees as appropriate and demonstrating a dedicated and professional approach to management.*
- *Frequently review finished products for quality and presentation before the orders are send to guest.*

NECESSARY INGREDIENTS:

- *Initiative, proaction and innovation.*
- *Demonstrable Culinary education.*
- *Willing to collaborate with the management and head of bar and restaurant.*
- *Must be a good communicator within the kitchen.*
- *At least 3 years of experience in a 5* hotel as a Head Chef.*

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KITCHEN PORTER

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We are looking for Kitchen Porter for our new Hotel Grand Fontana Di Trevi 5, who will be part of the team that will be serving our guests on our rooftop restaurant.*

MAIN COURSE:

- *To ensure basic cleaning jobs are carried out as quickly as possible.*
- *To clean food preparation areas and equipment, in addition to crockery and cutlery.*
- *To keep the storeroom organised.*
- *To keep work surfaces, walls and floors clean and sanitised.*
- *To ensure that all statutory hygiene requirements are diligently followed.*
- *Any other reasonable duties required by the Head Chef.*

NECESSARY INGREDIENTS:

- *Initiative and proaction.*
- *Willing to collaborate with the management and head of bar and restaurant.*
- *At least 2 years of experience in a 5* hotel as Kitchen Porter.*

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