



Join a team shaping the future of a Caribbean paradise

Head Chef

About the Role

The Head Chef will be responsible for managing all kitchen teams and back-of-house food and beverage spaces, as well as creating menus across all outlets. This role will also drive the business to achieve budgeted KPIs and assume overall leadership for the cost-effective management of the kitchen team to maximize food and beverage profitability.

Performance Metrics:

- Complies the forecast, proceeds in assisting and supervising in the preparation of food items for the luncheon and dinner hour.
- Checks portion sizes, methods of preparation and garnishing of foods.
- Constantly monitor food storage areas and refrigerators to ensure that food spoilage is kept to a minimum. All incidents of food wastage are to be reported immediately.
- Work closely with all kitchen colleagues in all kitchens to ensure that insufficient or excessive food production is managed to reduce costs.
- Enforces objectives, policies, standards and procedures set forth by the Executive Sous Chef and Hotel Management.

Preferred Qualifications and Skills:

- 2 plus years' experience in a similar Head Chef role in a leisure – resort environment with freshness and provenance of ingredients as a key priority.
- Familiarity with food safety and sanitation regulations, as well as HACCP (Hazard Analysis and Critical Control Points) protocols and having a knowledge of Mediterranean cuisine is an advantage
- Experience of working in a remote destination will be an added advantage.

Join us in crafting a world-class experience

Apply today !

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