Η **“FILOS-*Xenia”* Hospitality Services** αναζητά για 4\* ξενοδοχειακό συγκρότημα στον Πλατανίτη, Μαρώνειας, στην Κομοτηνή, να καλύψει την ακόλουθη θέση:

**HOTEL CHEF/LEAD COOK**

(code: HCLCK)

**THE ROLE**

The Hotel Chef/Lead Cook is responsible for the main kitchen and the preparation and service of hot and cold dishes in the hotel, for supervising the team-members and for carrying out ordering and stock rotation where necessary. More specifically, the person in position is required to:

* Be fully aware of all menu items, their recipes, methods of production and presentation standards
* Assign specific duties to all employees for the efficient operation of the kitchen
* Visually inspect, select and use only the freshest fruits, vegetables, meats, fish, fowl and other food products of the highest standard in the preparation of all menu items
* Have the necessary skills for following recipes and kitchen regulations, plus work towards minimizing food wastage and food cost.
* Support the training of all kitchen employees and provide explicit guidelines in the proper preparation of menu items, hygiene, Health & Safety as well as in grooming/appearance standards
* Ensure proper receiving, storage (including temperature setting) and rotation of food products so as to comply with health department regulations
* Collaborate smoothly and efficiently with the Residence Manager and with other supervisors of the hotel and the members of the Kitchen team
* Be able to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim, as well as to seek own solutions to obstacles that occur from time to time
* Frequently tour through the kitchen areas and ensure that exceptionally high standards of hygiene/sanitation and maintenance are always met. Report any equipment in need to the Residence Manager and the General Operations Manager or to be repaired to the Maintenance Supervisor
* Maintain awareness of stock levels at the unit, ensuring all kitchen supplies are adequate and that there are no shortfalls

**CANDIDATE PROFILE**

* Very good command of the Greek and English language
* At least 2-3 years’ experience in a related position in a 4\* or 5\* hotel.
* Professional qualification from an accredited culinary school
* Thorough working knowledge of hot and cold food preparation
* Proven experience in A.I./F.B./H.B./B.B. & A la carte restaurants.
* Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation and familiarity with ISO 22000 and HAPCC standards
* PC literate
* Creative, innovative, and with a genuine passion for the culinary arts
* Good physical condition, ability to work in extreme temperatures (eg. freezers and kitchen) for reasonable amounts of time, ability to handle and use properly various kitchen machinery (e.g. knives, grinders, etc.)
* Engaging, flexible, with good team-building skills and a hands-on approach
* Organized, proactive, able to work efficiently under pressure
* Cost aware and with good numerical skills
* Professional attitude, very good communications skills

**THE COMPANY OFFERS**

* Competitive remuneration package
* Training and career development
* Dynamic and highly professional environment
* Meals and accommodation (if not a local resident)

For those interested, please send **updated CV with recent photo** to the following email:

**xxxxxxxx@xxxxxxxx**

***C.V.s which do not fulfill the above requirements / qualifications or are sent without a photo will not be evaluated. Only those who will be selected for an interview will be contacted, in due time.***