

Cooperation with restaurant

Corfu: Chef/Chef de Cuisine wanted

20 years ago ReNatour started as a tour operator at Corfu.

Our main target groups are families with children.

Our clients are very environmentally aware and also expect this attitude from accommodation and ReNatour staff.

For the 2017 season we are looking for a Chef/Chef de cuisine, which has the sole responsibility for the kitchen and the kitchen staff. The accountancy for the kitchen in accordance with the Greek tax system is also part of the Chef's job.

Season: Beginning of May until end of October; extra dates for groups before and after those dates are possible.

This is how we cook:

Food is one of the most important parts of our guests sense of well-being while on holiday with ReNatour. This is why we cook with natural food. At least 50% of these foods are organic (domestic) grown without preserving agents. The Chef/Chef de Cuisine has to declare all kinds of food used in the kitchen. If some organic food is not available on the island of Corfu ReNatour is willing to help providing the necessary food. Allergies/food intolerances can be catered for.

Menu:

ReNatour values local cooking methods and dishes; i.e. the food served is supposed to be typical for Corfu. International style variations are possible. The menu is arranged in agreement with ReNatour at the beginning of each season.

In the morning we offer a large buffet with the usual food and a muesli bar as well as food which is changing on a daily basis (e.g. different types of cheese or sausage).

In the evening we offer a main course with side dishes, salad and a pudding – as a buffet. Table water is included. The supper changes every fortnight at the most – the only exceptions are our weekly Pizza evening and the corfiotic barbecue on Sundays.

We offer meat, fish and vegetarian dishes. Vegetarian dishes are complete main dishes – not only side dishes. Food for children: if strongly spiced dishes are offered, there has to be a special children's alternative.

Regarding the beverage we want to offer a regional selection, too (i.e. Corfu beer, LouxCola, regional wine). The beverage range and the selling prices are arranged in agreement with ReNatour at the beginning of each season.

Modalities:

Half-board is included in the booking price. Half-board includes daily breakfast and 6 evening meals (menu attached).

ReNatour will pay an allowance for each guest for breakfast and/or supper. The invoices will be paid monthly till the 20th of the following month.

Opening times:

Breakfast: 08:00 – 10:30 o'clock

Dinner: starting from 19:00 / 19:30 / 20:00 o'clock (depending on season)

Co-operation:

ReNatour sends a weekly list to the Chef/Chef de Cuisine with all those clients arriving the following week who have booked half-board.

At the moment we we plan with 35-67 guests (plus staff) who need to be cooked for. If we need more rooms we will rent at neighbourhood.

Breakfast:

Tea: corfiotic mountain tea, black tea, mint infusion plus hot water

Organic coffee

Milk (hot and cold)

Organic hot chocolate (powder)

Orange juice

Water

Organic muesli bar: oat flakes, oat, walnuts, pumpkin seeds, sunflower seeds, corn flakes, linseed

Chocolate cream

2 sorts of marmalade/jam

Corfiotic honey

Bread: plain bread, home-made (wholemeal-) bread

3 types of cheese

3 types of sausage

Sliced cucumber

Sliced tomatoes

Organic eggs: cooked eggs or scrambled eggs on alternating days

Butter

Corfiotic curd cheese

Different types of seasonal fruits

Cake or left-over Puddings

Supper:

Salad, daily changing sorts

Starter

Main course (2x fish, 2x meat) with side dishes

Vegetarian main course

Children's menu if necessary (e.g. spaghetti; pan-fried fish, meatballs, home made chips)

Corfiotic barbecue: spit-roasted vegetables, Tzaziki, Souvlaki, chicken or lamb/goat meat, jacket potatoes, grilled Feta cheese

Pizza evening: Margharita, vegetable pizza with feta cheese, salami/ham pizza

Pudding: Greek specialties

Beverages/bar:

Ouzo

Zipero

Kumquat

Greek coffee

Frappé with organic coffee

Cappucino with organic coffee

Organic espresso

Corfu beer

Weiss beer

Shandy

Regional red and white wine

Regional coke, lemonade and orange lemonade

Mineral water

Apple juice (organic if possible)

Orange juice (organic if possible)

Mojito (lime, mint, white rum)

Cocktails with fruits (different red fruits in mixer, white rum or no alcohol)

Hugo (prosecco, elderberry syrup, lime, mint)

Example weekly plan:

Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Moussaka	Barbecue	Calamari and filled bell peppers /tomatoes	Fish type A	-	Stifado	Pizza
Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Different anti-pasti / sausages / home-made bread	Barbecue	Pastizada	Fish type B	-	Sofrito	Pizza

Antipasti: i.e. dolmades, Spanakopita, olives, courgettes, bell pepper, eggplant/aubergine