



Sous Chef

Posted by: fn vnr

Posting date: 22-Apr-2023 **Closing date:** 02-Oct-2023

Education: Graduate with a Diploma/Degree Hotel management

Language:

Job location:

Salary: \$30000

Years of Experience: 2 years

Vacancy: 1

Job Type: Full Time

Job id:

Expired

Job description:

Jaglax Homes, a premium rental management company based in North Goa is looking for **Sous Chef** for their boutique holiday homes community of luxury villas in Siolim.

Roles and responsibilities:

- Directs food preparation and collaborates with other cooks.
- Helps in the design of food and drink menu.
- Produces high quality plates, including both design and taste.
- Oversees and supervises kitchen staff in the villas.
- Assists with menu planning, inventory, and management of supplies.
- Ensures that food is top quality and that kitchen is in good condition.
- Keeps stations clean and complies with food safety standards.
- Offers suggestions and creative ideas that can improve upon the kitchen's performance.
- Prepares staff meals.

- Trains new employees.
- Orders food supplies.
- Monitors and maintains all kitchen equipment.
- Solves problems that arise and seizes control of issues in the kitchen.

Requirement:

- Graduate with a Diploma/Degree Hotel management
- Candidate must have prior experience of 2 - 3years as a Sous chef in a 4-star hotel
- Experience in continental cuisine is a must

Food and accommodation provided

Job Types: Full-time, Regular / Permanent

Salary: ?30,000.00 - ?40,000.00 per month

Benefits:

- Food provided
- Paid sick time
- Paid time off

Schedule:

- Day shift
- Flexible shift

Ability to commute/relocate:

- North Goa, Goa: Reliably commute or planning to relocate before starting work (Preferred)

Application Question(s):

- What type of cuisine have you worked/ had experience in?
- What is your current salary?

Experience:

- Sous chef: 3 years (Required)

Speak with the employer

Posted on canadianjobportal.com