



ARE YOU OUR NEW SOUS CHEF ?

As a Sous Chef you are responsible for kitchen and daily shift operations. Maintains sanitation standards, assists on the floor during peak periods and manages food inventories and controls. Strives to ensure guest and team members satisfaction is achieved. As a Sous Chef your main responsibility is to make sure the execution runs smoothly. Therefore, you are assisting with taking care of the overseeing and to organize the kitchen. You are also managing the preparation process and ensuring that the dishes meet high-quality standards.

ABOUT US

Papagayo is an international hotspot in the heart of the Caribbean with luxury villas on one of Curaçao's finest locations, an upscale design hotel on the beach, a trendy beach club and a versatile beach plaza, home to a classy casino, a contemporary spa, a wide range of restaurants and bars, a state-of-the-art fitness center, a supermarket, and various shops.

Papagayo Curaçao is your one-stop destination.

If you have any questions or are interested in this position, please send your resume (CV) with a photo and motivation letter to

jobs@papagayo.com
or call **747 4333**

GENERAL RESPONSIBILITIES

- Adhering to all division and local standard policies and procedures.
- Performing all guests contact activities in a cordial, efficient and professional manner. At all items maintaining a commitment to guest satisfaction.
- Maintaining a cooperative, team-like attitude in working with supervisors and fellow team members, to help achieve our common goals of maximizing guests' satisfaction and profit margins.
- Maintaining a positive attitude toward Papagayo Curaçao and the job being performed.
- Reporting to work on time and in proper uniform/attire.
- Each team member is expected to carry out all reasonable requests by management, which the team member can perform.

SPECIFIC RESPONSIBILITIES

- Overseeing all kitchen operations.
- Taking stock of ingredients and equipment and placing orders to replenish stock.
- Direct and coordinate activities of team members.
- Assisting in creating new recipes to keep the menu fresh.
- Assisting in creating menu items, recipes and developing dishes ensuring variety and quality.
- Enforcing safety and sanitation standards in the kitchen.
- Approving and polishing dishes before being served.
- Determining food inventory needs, stocking, and ordering.
- Ensuring that all dishes are of excellent quality and served in a timely manner.
- Ultimately responsible for ensuring the kitchen meets all regulations (HACCP) including sanitary and food safety guidelines.
- Responsible for implementing agreed upon food policy and procedures throughout the kitchen.
- Implements safety in the kitchen.

WE OFFER

- Salary according to Papagayo Wage building.
- Competitive secondary benefits.
- Great working environment.
- Encouraging professional and personal growth as a company.
- Bus transport from Punda and Otrobanda to Papagayo. If your shift starts before 6 AM or ends after 8 PM, we provide direct transport to your home from Papagayo.