



**The Phoenicia Malta
Chef Tournant-Pastry
Basis: Full-Time**

After significant investment in the complete restoration and upgrading of The Phoenicia, we are now looking at recruiting and training the right staff. Staff with can-do, will-do attitude.

The Phoenicia forms part of Campbell GRAY Hotels and a member of 'The Leading Hotels of the World'.

Job Description

An excellent opportunity exists for an ambitious and committed professional to join The Phoenicia Kitchen team.

The selected candidate will be responsible for assisting the Executive chef and the Head Pastry Chef with implementing and maintaining all standards and to ensure and provides a consistent quality of food and hygiene

Duties and Responsibilities:

- The supervision, preparation & service of the Pastry
- Appropriate orderings, M.E.P., stock rotation and portion controls
- Ensuring that pastry area, equipment and utensils are always kept clean and tidy
- Ensures all menu items are properly prepared following recipes, methods of preparation and presentation to maintain consistency

Requirements:

- Ability to inspire and support the kitchen brigade
- Experience and training in European leading 5*hotels and restaurants
- Be motivated, a team player and of a positive attitude with a passion for good food and quality products
- Organised personal characteristics
- Rounded knowledge of pastry
- Able to understand and exceed guest needs and expectations

How To Apply

Send your application letter and CV to:

Email: Kevin.camilleri@phoeniciamalta.com

Address: The Human Resources Manager

The Phoenicia

The Mall

Floriana FRN 1478 Malta