



**The Phoenicia Malta**  
**Chef de Partie-Pastry**  
**Basis: Full-Time**  
**Job Ref: KIT 02**

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 to assist the Head Pastry Chef in the preparation and service of pastry, ensuring that the highest standards are maintained at all times

**Duties and Responsibilities:**

- Appropriate orderings, M.E.P., stock rotation and portion controls
- Ensuring that pastry areas, 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:**

- Training in European leading 5 Star hotels and restaurants with emphasis on pastry
- Be motivated, a team player and of a positive attitude with a passion for good food and quality products
- Organised personal characteristics
- Have excellent communication skills and attention to detail in order to deliver outstanding quality and service.

**How To Apply**

Send your application letter and CV to:

Email: [Kevin.camilleri@phoeniciamalta.com](mailto:Kevin.camilleri@phoeniciamalta.com)

Address: The Human Resources Manager

The Phoenicia

The Mall

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