

JUNIOR SOUS CHEF

Brief Description of the Hotel

Le Gray - a Campbell GRAY Hotel, member of The Leading Hotels of the World - is a contemporary-classic that stands out among luxury hotels in Beirut with its location in the historical downtown. By day, the Mediterranean sparkles in front with the peaks of Mount Lebanon in the distance. By night, Beirut's joie de vivre is right at your doorstep.

Brief Job Description

Under the direction of the Executive Chef, and within the limits of Le Gray Policies and Procedures, to ensure the food production team provides a consistent quality of food & beverage in the area/shift under his/her control. To maximise customer satisfaction and organisational profitability while keeping the employee morale high.

To ensure that all food produced is served in a timely manner whilst implementing and maintaining all company standards, policies and procedures relating to food quality specifications, preparation, storage and for all health and Food Safety areas of "Due Diligence" and responsibility, as laid out by Management of Le Gray, Health & Safety HACCP and Food Safety Hazard Analysis training documents, together with a strong emphasis on staff training and development.

Duties & Responsibilities

- In absence of Head chef, ensure the department is adequately staffed, being responsible for duty rosters and to delegate staff duties - this to include coverage for holidays, sickness and absenteeism.
- Deputize in absence of Head chef in aspects relating to the day to day running of kitchens.
- Ensure and check the quality of all menu items is properly prepared to the required standard using correct recipes, methods of preparation and presentation.
- Control food wastage without compromising on food quality. Adjust the mise en place to ensure that correct portion control are prepared and set up for service in the kitchen, therefore at no time the kitchen will run short of menu items.

Requirements

- Minimum 4 years of experience as a Junior Sous Chef in a 5 Star Hotel (Fine Dining)
- Health and Safety Knowledge
- Flexible Schedule

How to Apply

Send your CV to Humanresources@legray.com