



WE'RE HIRING

Executive Chef

Responsible for daily shift operations of the kitchen of Papagayo Beach Club and Papagayo Specialties restaurant and daily shift operations, and supervision of team members. Position supervises day to day kitchen operations; assists with promotion and menu planning, maintains sanitation standards, assists on the floor during peak periods and manages food inventories and controls. Strives to ensure guest and associate satisfaction is achieved, while maintaining the operating budget. As an Executive Chef your main responsibility is overseeing and organizing the kitchen. You are also managing the preparation process, stimulating the development of the team members and ensuring that the dishes meet high-quality standards.

About Papagayo Curaçao

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 centre, a supermarket and various shops. Papagayo Curaçao is your one-stop shop destination.

About the position

- Adhering to all division and local standard policies and procedures.
- Performing all guests contact activities in a cordial, efficient and professional manner. All items maintain 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

Operations/ Property Management

- Overseeing all kitchen operations.
- Taking stock of ingredients and equipment and placing orders to replenish stock.
- Direct and coordinate activities of team members.
- Creating new recipes to keep the menu fresh.
- 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.
- Keeping up to date with industry trends.
- Determining food inventory needs, stocking and ordering.
- Ensuring that all dishes are of excellent quality and served in a timely manner.
- Coordinating kitchen team members.
- Controlling and directing the dishes preparation process.
- 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.
- Scheduling team members.
- Processing of payroll.

Guest satisfaction

- Sets a positive example for guest relations.
- Interact with guests to obtain feedback on product quality and service levels; effectively responds and handles guest problems and complaints.
- Empowers team members to provide excellent guest service. Ensure team members understand expectations and parameters.

Human Resources

- Assists as needed in the interviewing and hiring of associate team members with the appropriate skills.
- Training team members prepare and cook all the menu items.
- Ensures all associates are cross trained to support successful daily operations.
- Communicates performance expectations in accordance with job descriptions for each position.



- Establishes and maintains open, collaborative relationships with team members.
- Actively solicits associate feedback, utilizes “open door” policy and reviews team members satisfaction results to identify and address associate problems or concerns. Bring issues with the attention of the Executive Beach Club Manager or Human Resources as necessary.
- Ensuring ongoing communication is happening with associates to create awareness of business objectives and communicate expectations, recognizes performance and produces desired results.
- Celebrating successes and publicly recognizing the contributions of team members; ensures associate recognition is taking place in all shifts. Participates in an on-going associate recognition program.

Financial Management

- Comprehends budgets, operating statements as needed to assist in the financial management of the department.
- Participate in the management of the department's controllable expenses to achieve or exceed budgeted goals.
- Understands the impact of the department's operation on the overall financial goals and objectives and manages to achieve or exceed budgeted goals.
- Comply with the set food cost percentage.
- Other
- Performs other duties as assigned to meet business needs.

Job requirements

Education : HBO level culinary education, SVH diploma

Experience : Minimum of 4 years of experience in a similar position.

Languages : Dutch & English. Spanish and Papiamentu is a pre.

Social skills

- Ability to work in a team.
- Very good communication skills.
- Team management skills.
- Good level of numeracy.
- Positive and approachable manner.



Supervisory responsibilities

- Supervises staffing levels to ensure that guest service, operational needs and financial objectives are met.
- Observes service behaviors of associates and provides feedback to individuals, continuously strives to improve service performance
- Supervises associate incentive programs for up selling and marketing promotions

Reasoning ability

- Ability to solve practical problems and deal with a variety of concrete variables in situations where only limited standardization exists. Ability to interpret a variety of instructions furnished in written, oral, diagram or schedule form.

Physical demands

- The physical demands described here are representative of those that must be met by an associate to successfully perform the essential functions of this job.
- Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.
- While performing the duties of this job, the associate is regularly required to stand, walk, talk or hear, and taste or smell. The associate frequently is required to use hands to finger, handle, or feel and reach with hands and arms. The associate must regularly lift and/or move up to 10 pounds, frequently lift and/or move up to 25 pounds, and occasionally lift and/or move up to 50 pounds.

Work environment

- The work environmental characteristics described here are representative of those associate encounters while performing the essential functions of this job.
- Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions. The noise level in the environment is usually high.

Notice

The Papagayo Beach Club functions seven (7) days a week. All associates must realize this fact and be aware that at times it may be necessary to move an associate from their accustomed shift as business demands, in addition, we understand that business volume determines the amount of hours we work, and some weeks we may be schedule to work less than forty (45) hours and other weeks we may be schedule to work more than forty (45) hours per week.