



Invites applications for Chef de Partie

Under the guidance and supervision of the Executive Chef and his leadership, prepare and cook food items in accordance with production/cooking requirements at high standards while maintaining a safe and sanitary work environment.

Qualifications and Experience:

- Culinary institution or equivalent technical schooling.
- Two to Three years' experience as a supervisor in a first-class hotel/resort.
- Detailed knowledge of international cuisine

Specific Knowledge & Skills Required:

- Possess advance cooking skills
- Demonstrates knowledge of sauce preparation, soup and all culinary operations.
- Knowledge of specialties such as pastry work and or garde manager skills is desirable ;
- Knowledge of volume production and ability to maintain the highest quality standards.
- Proven management abilities in and demonstrated knowledge of:
 - ✓ Forecasting;
 - ✓ Cost control management
- Effective verbal and written communication skills.

If you possess all these qualities and have the experience and qualifications then please submit your application captioned "*Chef de Partie Candidate*" to:

Human Resources Manager
Sandals La Toc Golf Resort & Spa in St. Lucia
La Toc Road
P.O. Box 399,
Castries, St. Lucia W.I
Email: SLUHR@grp.sandals.com or kbrown@grp.sandals.com

DEADLINE FOR SUBMISSION: March 9, 2016