



Fond Doux Plantation and Resort, a small property in Soufriere Saint Lucia has an opportunity for an experienced and enthusiastic **Executive Chef** to lead their culinary team. The resort's restaurant and bar has been the recipient of the Tripadvisor Certificate of Excellence for five consecutive years 2012, 2013, 2014, 2015 & 2016 .The ideal candidate must be hands on with proven experience in producing authentic Caribbean infused cuisine, with a real passion for farm to table cuisine.

#### JOB DUTIES:

- Responsible for planning and directing food prep and menu development.
- Maintain quality and consistency of all menu items.
- Manage the daily workload and schedule of all kitchen staff.
- Oversee ordering, inventory and stocking of kitchen items.
- Monitor kitchen safety and cleanliness.
- Supervise kitchen equipment upkeep and maintenance.
- Oversee training, development and discipline of kitchen staff.
- Manage food costing and tracking inventory.

#### REQUIREMENTS:

- Previous experience in a similar role leading a team, with a steady job history showing motivation, and a desire to grow in this career.
- Strong, creative culinary skills.
- Confident leader, good communicator, and works well under pressure.
- Hard working with a complete willingness to be hands on in the kitchen.
- Thorough knowledge of managing food and labor costs.
- Comfortable with adherence to budgetary guidelines.
- Ability to delegate effectively, handle multiple tasks, and work well in an environment with time constraints.
- Commitment to educating staff & guests alike about menu offerings and how they are prepared.

Please reply to:[info@fonddouxestate.com](mailto:info@fonddouxestate.com) or apply in writing to:

**The Managing Directors  
Fond Doux Plantation & Resort  
P.O. Box 250  
Soufriere,  
Saint Lucia**