

Executive Chef at The Nines Hotel – Ayia Napa

Are you ready to **take your career to The Nines?**

The Nines, a new five-star hotel, will very soon open its doors at the vibrant and cosmopolitan Ayia Napa (Cyprus). With the casual luxury approach, we aim to offer all our guests an exceptional and memorable experience in a relaxed but indulgent atmosphere.

Are you a passionate, creative and results-driven Executive Chef? Do you have a dynamic personality, are you able to work under pressure while making every effort to go beyond what is expected to create an outstanding experience for the hotel's guests? Then perhaps this job opportunity is for you!

We are currently looking to recruit an experienced Executive Chef who will be reporting to the Head of Food & Beverage. More specifically, the Chef will be responsible for shaping the dining experience for our guests when visiting the hotels' restaurants as well as creating and maintaining a highly productive, engaged, and satisfied team.

Main responsibilities:

- Develop policies, procedures and plans to ensure the effective and cost-efficient operation of the kitchens and monitor their effective implementation through key performance indicators
- Develop the departmental budgets and ensure that the kitchen operate within the approved budgets
- Accurately estimate food costs and when needed make the necessary adjustments without compromising the hotel's food quality standards
- Work closely with the Finance department to ensure sufficient and qualitative supplies
- Prepare reports related to the kitchen activities and when needed suggest amendments to increase profitability
- Develop and update, when necessary, the restaurant menus, in collaboration with the Head of the Food & Beverage and Bar & Restaurant Manager, introducing qualitative and tasty dining options as per the hotel's standards
- Develop, implement and monitor the up-selling and cost-efficient strategies to maximise revenues
- Ensure for the good reputation of the restaurants and when necessary, take initiatives for improvements
- Coordinate the daily operation of the kitchens including sufficient number of employees, cleanliness and tidiness of the facilities as per the hotel's guidelines and health, safety, hygiene and quality standards
- Ensure that the kitchen facilities and equipment are maintained properly at all times
- Work closely with the Bar & Restaurant Manager to ensure an exceptional dining experience to all guests
- Have a proactive approach to anticipate guests' needs, improve guests' satisfaction levels, and when necessary, introduce new initiatives and programs to improve the satisfaction levels
- Ensure that the guests' complaints are handled properly and on time and make the necessary actions to reverse an unpleasant experience
- Create and maintain a friendly, inclusive, and supportive working environment
- Manage, inspire, mentor, and develop the team
- Provide constructive feedback to employees to enable them to achieve their full potential
- Prepare employees' rosters as per the hotel's and restaurants' bookings

The ideal professional shall have the following qualifications, experiences and skills:

- Diploma or University degree in Culinary studies or any other related field
- Minimum 3 years working experience in a similar role
- Excellent knowledge of the HACCP requirements, health, safety, and hygiene requirements
- Excellent knowledge of several cuisines and cooking techniques
- Excellent knowledge of Greek & English languages
- Computer Literate
- Excellent management skills with hands-on approach
- Strong decision making & problem-solving capabilities
- Analytical thinking (analysing data & forecasting)
- Guest-oriented mindset
- Creative and innovative mindset
- Work under pressure
- Attention to detail, especially in food presentation and food quality and taste
- Pleasant and integer personality
- Flexibility and adaptability
- Self-motivation

What we offer:

- Competitive remuneration package
- Continuous learning opportunities
- Be the first to know the hotel's new career opportunities
- Complimentary meals and beverages
- Discounts on restaurants, bars, spa and much more.

If you are intrigued by the idea of joining the newly established team of The Nines hotel, we will be happy to receive your CV at hr@thenineshotel.eu. The job vacancy will be open until the **10th of November 2023**.

All applications will be treated confidentially, and all applicants' personal details will be kept in our database for a period of 1 year for current and future job vacancies.

For further information about the job vacancy, you may contact us at +357 23 725 111.