



Consultant Chef – Hotel & Restaurant Kitchen Design (One-Time Project)

Location: Port Vila, Vanuatu

Duration: Until kitchen design and equipment are finalized and approved

Project Type: One-time consultancy

We're expanding the hotel with an on-site restaurant and are seeking an experienced **Chef Consultant** to work with our architect/designer to finalize the design of an **efficient, functional commercial kitchen**.

Responsibilities:

- Plan kitchen layout and workflow with the project team
- Recommend equipment and materials suitable for hotel and restaurant operations
- Ensure the design meets efficiency, hygiene, and safety standards
- Provide feedback on proposed designs and menu-equipment compatibility

Requirements:

- Proven experience as a Chef (Executive/Head) or Kitchen Consultant
- Experience designing or setting up commercial kitchens suitable for **Vanuatu**
- Strong knowledge of workflow, hygiene, and operational efficiency

Deliverables:

- Final kitchen layout and equipment recommendations
- Summary report with suggestions for optimization

Compensation: Competitive one-time project fee

How to Apply:

Send your **CV, portfolio of past projects, proposal, and your rate** to hotelmanager@fatumaru.com Only successful or qualified applicants will be contacted. Once you have submitted your application, please avoid sending multiple follow-ups.