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[www.ramadaresort.com.vu](http://www.ramadaresort.com.vu)

**Ramada By Wyndham Port Vila (RBWPV)** is seeking suitable candidates to appoint for the following position. The main purpose of these positions is to assist the Executive Chef for planning, organizing, and managing food preparations.

### 1. Sous Chef

Reporting to the **Executive Chef/Human Resource**, must use your gastronomic and administration skills to maintain customer's happiness. Your responsibility is to ensure that the food, decoration, and presentation are of the excellent quality. In addition, you will make sure that the dishes are served to the customers without any delay. The Sous Chef must communicate well and have a thorough understanding of various cooking methods, ingredients, equipment, and processes.

The successful candidate will have the following attributes:

- Have a least 2years or more experience in a similar role.
- Establishing and maintaining effective employee working relationships.
- Must have solid experience with very busy breakfast, lunches & dinners.
- Assisting in menu planning, special event planning and execution.
- Maintaining the kitchen in proper working order.
- Knowledge of customer dietary requirements such as food allergies, intolerances, and so forth.
- Must have great availability and be available on weekends and weekdays.
- Be able to train all kitchen colleagues on menu execution, techniques and food safety standards, hygiene, cleanliness and other compliance requirements of the kitchens area.
- Ability to minimise wastage and have control of the stock.
- Managing all aspects of the kitchen in the Executive Chefs absence.

### 2. Breakfast Chef

As a Breakfast Chef you will report to the **Executive Chef**, be responsible to prepare and deliver to breakfast service, providing a high standard of fresh food in a busy hotel restaurant. You will be overseeing the checking of all early morning deliveries. Also, be able to undertake a varied list of food preparation for the kitchen on a daily basis and take full responsibility and accountability for the Breakfast shift.

The successful candidate will have the following attributes:

- Have at least 2years or more experience in similar role.
- Excellent communication and organisation skills
- Must have solid experience with very busy breakfasts & lunch's
- Ability to deliver high quality food, with a passion for your craft.
- Must have great availability and be available on weekends and weekdays
- Understanding of workplace health and safety standards.
- Be passionate about food and be able to plate up food with great presentation.
- Willingness to learn, grow and willingness to go beyond to deliver Exquisite Experiences for our guests, every time, every shift.
- Assist with Producing Menus and new dishes.
- Liaise with Purchasing Officer regarding daily raw materials for breakfast.

If you have the skills and desire to join our team, please send your resume with a cover letter and Contact details of (3) three recent referees to [hr@ramadaresort.com.vu](mailto:hr@ramadaresort.com.vu)  
Applications will close 12<sup>th</sup> August 2022