



Job description

We are seeking a highly skilled and creative Executive Chef to lead the culinary operations of the luxury 5-star hotel.

Key Responsibilities:

- Oversee the daily operations of all kitchen areas, including restaurant, room service, and banqueting
- · Develop and execute innovative, seasonal, and high-quality menus
- · Lead, train, and motivate a multicultural culinary team to uphold service excellence
- · Ensure all food preparation complies with hygiene, health, and safety regulations
- · Manage kitchen budgets, food cost control, and inventory

- · Collaborate with F&B and hotel management to deliver memorable guest experiences
- · Maintain consistency and creativity in presentation and flavor standards across all dishes

Requirements:

- Minimum 3 years of experience as an Executive Chef in a 5-star hotel environment
- · Proven leadership in high-volume, fine-dining operations
- · Formal culinary education or equivalent professional training
- Strong knowledge of international cuisines and contemporary culinary trends
- · Excellent communication, leadership, and organizational skills
- Fluent in English is a MUST
- · Passionate about culinary innovation and delivering exceptional guest satisfaction

Notice: By submitting an application for this position, you acknowledge and consent to the disclosure of your personal information to the Privacy Policy and Terms and Conditions, for the purpose of recruitment and candidate evaluation.

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