

NAVARINO DUNES



Navarino Dunes, in collaborazione con EURES Molise ricerca le seguenti figure professionali:

- **ASSISTANT PURCHASING MANAGER**
- **BAR MANAGER**
- **BAR SUPERVISOR**
- **BELLMAN/DOORMAN**
- **CHEF DE CUISINE**
- **CHEF DE PARTIE**
- **COMMIS CHEF**
- **DEMI CHEF DE PARTIE**
- **DEMI PASTRY CHEF**
- **DIRECTOR OF ROOMS DIVISION**
- **EXECUTIVE CHEF**
- **EXECUTIVE HOUSEKEEPER**
- **F&B COST CONTROLLER**
- **FLOOR SUPERVISOR**
- **FRONT OFFICE AGENT**
- **HEAD BUTLER**
- **NIGHT MANAGER**
- **RESTAURANT MANAGER**
- **RESTAURANT SUPERVISOR**
- **SOUS CHEF**
- **V.I.P AGENT**
- **V.I.P MANAGER**
- **WAITERS / ASSISTANT WAITERS/ BARTENDERS**
- **CHEF FOR ASIAN RESTAURANT**
- **CHEF DE CUISINE FOR GREEK RESTAURANT**
- **COOKS FOR ASIAN RESTAURANT**

Costa Navarino is located on the Southwest Coast of Peloponnese, in the Region of Messinia, currently comprises of Navarino Dunes, which includes "A Luxury Collection Resort" - The Romanos and a "Westin" - The Westin Resort, Costa Navarino - both of which are managed by Starwood Hotels & Resorts Worldwide, Inc.

This prime destination offers a selection of luxury accommodation, an 18-hole signature championship golf course - "The Dunes Course", a 4,000 square metre Spa - "Anazoe", various restaurants offering both Greek as well as International Cuisine, indoor and outdoor lounge areas, select retail and

entertainment options and a 5,000 square meter state of the art conference centre - "The House of Events".

Navarino Dunes also offers many other entertaining options within the Resort Grounds including "Navarino Outdoors", Recreation Park, Kids facilities and extensive Sport and Beach activities making it one of the first fully integrated resorts within the Mediterranean Region.

Further to the above, we are looking for associates who will hold the responsibilities of the below position:

Assistant Purchasing Manager (Ref.Code : ASPMG.11)

We are looking for an Assistant Purchasing Manager who will effectively assist the Purchasing Manager, to contribute to the organization and daily work routine of orders, supplies, storages and purchases of goods for Navarino Dunes. A good team player, resourceful and flexible to handle in a limited time many tasks, with the ability to delegate accordingly.

Essentials Functions:

- Coordinates with suppliers aiming to achieve competitive product/ prices maintaining also excellent supplier relationships
- Collects, compares, analysis bits and offers
- Supervises and evaluates orders in agreement with the relevant departments to avoid surpluses
- Handles orders according to resort needs avoiding surpluses and goods damages

Requirements & Skills:

- At least 2 (two) years proven experience in similar position, experience as Buyer / Assistant Buyer and/or Logistics assistant.
- Fluent in English
- Excellent computer knowledge and very good command of SAP logistic platform
- Excellent communication skills

CVs to be sent at:

eures@moliselavoro.it

Please note: CVs with no reference code and not fulfilling the above essentials won't be taken under consideration.

Bar Manager (Ref code: BARMG11)

We are looking for a **Bar Manager** who will **effectively** manage the daily operations of the Bar. Provide leadership, supervision, training and runs daily operation of the station and staff. Customer centric philosophy, focused to offer guest satisfaction. Will inspire and motivate the team to a professional pattern of work.

Essential Functions:

- Attends budget's revenue, controls supplies per unit/station
- Monitors F&B's methods of operation implementations
- Oversees all Bars and Lounge areas set-ups.
- Liaises with the Heads of the relevant departments (Kitchen – Purchasing, Finance, Human Resources)
- Follows Navarino Dunes standard operation procedures in terms of service trends, training methods.
- Trains and promote professional excellence within the stations staff
- Follows staff performance and clarifies team responsibilities.
- Promotes safety, hygiene and cleanliness accredited by the European regulations for Health and safety.

Candidate requirements:

- Previous experience from 2 to 4 years of Bar Management background or F&B Service Management within a Five Star Hotel or an upscale Bar
- Fluent in English, additional language will be consider an asset
- Good computer skills,
- Numerical and organizational skills
- Familiarity with P.O.S appliances (eg: MICROS)
- Hospitality or Catering degree preferred

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Bar Supervisor (Ref Code: BARSV11)

We are looking for a **Bar Supervisor** who will **effectively** assist the Bar Manager in the daily operations of the Bar and provide a profitable and specialized bar service to all customers.

Essential Functions:

- Prepares and services a wide range of beverage recipes
- Updates the bar list and recipes according to the current bar tendering trends.
- Prepares staff roster and arranges staff shifts to ensure sufficient covering staff at all times.
- Leads and inspires the team to actively participate in the day-to-day operation. Reinforces the team to evolve in their role.
- Takes initiatives to promote and raise the sales
- Promotes and follows high accredited standards of safety, hygiene and cleanliness the European regulation of safety and Hazard control.

Candidate requirements:

- Previous experience in a supervisory role from up to 3 years of Bar Management or F&B Service Management within a Five Star hotel or an upscale Bar
- Fluent in English.
- Good computer skills
- Good numerical and organizational skills
- Familiarity with P.O.S appliances (eg: MICROS)
- Hospitality degree preferred

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BELLMAN/DOORMAN (Ref. Code: BLDRM11)

We are looking for a **Doorman / Bellman** who will **effectively** assist the guests upon their arrival and leaving Navarino Dunes. An organized personality, physically capable and intelligent to handle a wide variety of responsibilities and carry out duties that Front Office and Room Division department require.

Essential Functions

- Welcomes and greets the guests and directs them to Reception area.
- Handles the loading and unloading visitor luggage's from vehicles
- Knows very well all the daily functions, events that are taking place in the Resort
- Knows VIP and group arrivals and provides information on general questions and enquiries of the guests Pwhen required

Candidate requirements:

- Previous Experience at least 1 year in Hotel or Tourism Section.
- Hospitality degree preferred
- Excellent command of English Language. Additional Language will be an asset
- Driving License
- Customer oriented and focus to detail

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CHEF DE CUISINE (Ref Code: CHDCU11)

We are looking for a **Chef de Cuisine** who will **effectively** contribute to the excellent and prompt operation of one of the restaurant's kitchen, prepare, promote and exquisitely presents menus and recipes. Oversees and trains the culinary team and collaborate with the restaurant relevant stations.

Essential Functions

- Trains kitchen's staff to the ideology and mentality of a gourmet restaurant
- Prepares menu, follows the trends, suggests modifications on the methods to achieve excellence in cooking, preparation, presentation etc
- Prepares production forecast, controls supplies requisitions for food , supplementary items for production in kitchen's workstation
- Monitors kitchen's operation (staff's daily schedule, receiving goods, storage conditions, temperature setting, supplies coverage, labeling, dating, and proper space arrangements)
- Observes and oversees food cost according to occupancy and customers' demands
- Preserves high safety and hygiene standards according to approved and certified European safety regulations

Candidate requirements:

- Previous experience in a similar role, minimum for 2 years, in an outlet's kitchen in Luxury Hotel or an upscale restaurant.
- Proven experience in creating and amending upscale multinational Menu List
- Fluent in English.
- Very good computer skills
- HACCP accredited will be an asset

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Chef De Partie (Ref Code: CHFDP11)

We are looking for a **Chef de Partie** who effectively oversees the preparation, cooking, and presentation of meals in the designated kitchen. Very organized, comfortable in working under highly demanding environment. A chef de partie may give orders within his staff team and executes accurately and promptly orders handed down by the Sous Chef and Executive Chef.

Essential Functions

- Prepares hot and cold dishes and carries out ordering and stock rotation where necessary.
- Assisting in the training and directing a team of culinary staff, collaborating effectively with all the team.
- Follows strictly hygiene, safety standards according to European safety regulation.
- Meets deadlines, follows instructions, motivates kitchen's staff to be synchronized and well positioned under their shifts.

Candidate requirements:

- Previous experience in a similar role, minimum of 2 years, in an upscale restaurant or a five star Hotel.
- Very good command of English Language
- Good computer skills
- HACCP accredited will be an asset

Commis Chef (CMCHEF10)

We are looking for a Commis Chef who will **effectively** assist in kitchens operations; preparation and service of hot and cold dishes and/or pastry preparation.

Essential Functions

- Carries out ordering and stock rotation where necessary
- Demonstrates initiative at all times, able to work under pressure
- Thinks and acts rapidly
- Continues to improve on skills and knowledge

Candidate requirements:

- Previous 2 year experience in similar position, experience in tourist industry will consider an advantage
- Good command of English language
- Good computer skills
- Team player and attention to details
- Maintains local and hotel's standards of cleanliness, hygiene and sanitation principles

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Demi Chef De Partie (Ref. Code: DMCDP11)

We are looking for a **Demi Chef de Partie** to **effectively** assist the Chef de Partie and the rest culinary team to day-to-day running tasks per kitchen station and will ensure department's best practice and accurate working pattern.

Essential Functions:

- Assists Chef de Partie in supplies
- Follows the appropriate guidelines for cost food per kitchen station
- Ensures serving excellent quality food in tight and demanding schedule
- Replaces Chef de Partied in case of absence or upon demand

Candidate requirements:

- Previous experience in a similar role, minimum of 2 years, in an upscale restaurant or a Hotel of the size of navarino Dunes
- Very good command of English Language
- Good computer skills
- HACCP accredited will be an asset

DEMI PASTRY CHEF (Ref. Code: DPSCF11)

We are looking for a **Demi Chef Pastry** to assist the Pastry Chef de Partie with the artistic ability and creativity to produce pastry delights and desserts that look as good as they taste.

Essential Functions:

- Supports effectively the process of preserving the products premium materials
- Estimates and coordinates daily production plan according to the menus and the occupancy
- Creates imaginative decoration on pastry delights, cakes and baked products
- Comfortable in carving and making caramel decoration.

Candidate requirements:

- Previous experience in a similar role, minimum of 2 years, in an upscale restaurant or a five star Hotel.
- Good command of English Language
- Good computer skills
- HACCP accredited will be an asset
- Flexible working schedule for possible early morning occupation

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Director of Rooms Division (Ref. Code : DIRRD11)

We are looking for a **Director of Rooms Division** who will **effectively** handle the management of all Rooms Division of Navarino Dunes Resort with 766 rooms' capacity, a Championship Golf Course, Conference center for 2000 people, and a destination Thalassotherapy-Spa. Sets and reaches pre agreed goals in a challenging environment. This position reports to Director of Operations.

Essential Functions:

- Manages, evaluates and controls all Rooms Division functions, including Front Office, Back Office, Housekeeping, Laundry, Night Audit, Concierge, PBX and Bell/Valet/Transportation Departments/ Security and Gift Shop
- Works closely with the General Manager on special projects and assignments
- Ensures clear communications vertically and horizontally in the organogram, (non relevant department heads, AGM, GM)
- Handles long term and day to day operation tasks of the rooms and related areas (Inventory management, training, scheduling, ordering supplies, etc.)
- Takes over operation duties in the absence of the AMG and GM.
- Acts as the primary coordinator of The Guest Experience, and is responsible for maximizing guest service opportunities.
- Monitors and inspects all hotel operations to ensure effective performance.
- Coordinates with the Front Office Manager, Revenue Manager and Sales Department to maximize room occupancy, rates and profits.
- Develops, recommends, implements and manages the division's annual budget, business/marketing plan, forecasts and objectives to meet/exceed management expectations.
- Motivates and leads team managers and staff members
- Oversees labor cost controls w/in budgeted limits and occupancy variances to maximize productivity.
- Coordinates between guests and associates (e.g. handling guest inquiries, preparing the property for all Brand Q/A Inspections, billing questions, guest relations etc.) and resolves customer complaints
- Hires, trains, develop, empower and coach his team of managers & staff with customer centric philosophy and standards.

Candidate requirements:

- At least 2-3 years of experience in a similar position
- Achieved Front Office or Revenue Management background in similar premises
- College Degree in Hospitality or Business Management
- Tertiary accreditation in Hotel Management or related field
- Proven management & organizational skills
- Excellence computer skills, knowledge of Property Management System, preferably Opera.
- Exceptional interpersonal skills, motivation, setting and achieving goals
- English is mandatory

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Executive Chef (Ref. Code: EXCCH11)

We are looking for an **Executive Chef** who will **effectively** oversee all outlets' Kitchen stations of the Resort, lead large number of chefs, culinary assistants and apprentices. Delegate tasks simultaneously to ensure that quality culinary dishes are served on schedule and to rectify and subject may arise. She/He is also responsible for setting production goals and maximizes the productivity

Essentials Functions

- Controls food costs and keeps premium quality of food standards
- Keeps excellent control in food supplies in close cooperation with the purchasing department
- Promotes outstanding food preparation and service management methods and techniques
- Introduces new products , updates menus following international food trends and maintains Resorts branded and standards
- Supervises team schedules and work flow
- Trains and consults department's supervisors and team members
- Supervises and preserves high safety and hygiene standards according to approved and certified european safety regulations

Requirements & Skills

- Minimum 3 (three) years' experience as Executive Chef in Luxury Hoter of the size of Navarino Dunes.
- Fluent in English
- Proven Leadership and negotiation skills
- Proven ability to drive outstanding results
- Ability to obtain and/or maintain any government required licenses, certificates or permits.

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Executive Housekeeper (Ref. Code: EXHSK11)

We are looking for an **Executive Housekeeper** to **effectively** implement all Housekeeping activities within the resort and specifically, supervise work activities of cleaning personnel to ensure clean, orderly and attractive rooms in the premise.

Essential Functions:

- Establishes methods to provide premium customer services.
- Assesses rapidly customer needs assessment
- Meets high levels of hospitality quality standards
- Manages planning, allocating and coordinating of people and unit resources.
- Coordinates work activities among related departments.
- Ensures adequate inventory supplies.
- Assigns duties and inspects daily work flow
- Investigates and promptly reacts on customer complaints

Candidate requirements:

- Previous experience in a similar role, minimum of 3 years in a five star hotel or a property of the size of Navarino Dunes.
- Excellent command of English Language. Additional language knowledge will be an asset.
- Good computer skills, knowledge of OPERA platform will be a strong advantage.
- Excellent communication skills in multicultural working environment
- Proven leading skills
- Negotiation and influential skills
- Strong attention to detail

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F&B Cost Controller (Ref.Code: FBCCL.11)

We are looking for a Food & Beverage Cost Controller who will **effectively** organize and coordinate the day to day operation of all food and beverage cost within the resort, including but not limited to restaurants, bars and stores.

Essential Functions

- Collaborates with Purchasing Manager and Finance Department to obtain best quality and prices
- Ensures that menus and beverage items are assessed regularly, and evaluates portions cost.
- Controls cost per portion in collaboration with the Executive Chef
- Balance food and beverage purchases with the creditors clerk at the end of each month, and being able to validate inventory count
- Ensures standard stocks of operating equipment to outlets and follow up

Candidate requirements:

- Degree in Economics / Finance
- 2 years' experience in an Accounting & Finance department, previous experience in handling controlling or inventory tasks will be an advantage
- Very good computer skills, knowledge of ERP and/or a logistics operation system, and/or material control information system is required
- Fluent in English
- Multitask personality with the ability to work under pressure

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Floor Supervisor (Ref Code: FLRSV11)

We are looking for a **Floor Supervisor** to effectively develop and implement all Housekeeping activities within the resort. Inspect and maintain cleanliness and physical condition of All Public Areas and relevant departments (rooms, outlets and laundry/linen department).

Essential Functions:

- Coaches and supports housekeeping staff operating procedures in his/her section
- Ensures that all areas under his/her control are maintained to the highest standards of cleanliness and tidiness
- Ensures excellent hygiene rooms conditions according to premium Housekeeping standards (properly clean, sufficiently supplied, equipped and checked)

Candidate requirements:

- Minimum 4 years housekeeping experience with at least 2 year at progressively higher levels of responsibility
- Experience in large properties of hospitality or institutions will be an advantage.
- Very good command of English Language
- Good computer skills.

Front Office Agent (Ref.Code:FOAGN11)

We are looking for a **Front Office Agent** to ensure that Front Office shifts are run efficiently, providing outstanding guest service and maintaining a calm, professional environment at all times.

Essential Functions:

- Creates exceptional guest satisfaction
- Provides fast, friendly and genuine hospitality techniques to exceed guest expectations.
- Assists front desk's tasks during "check-in" and "check-out" procedures
- Follows guest hosting policies and procedures throughout their staying
- Maximizes revenue and cash flow by promoting hotel services and adhering to credit and inventory control processes

Candidate requirements:

- Previous experience in a similar role, minimum of 2 years
- Excellent command of English Language. Additional language knowledge will be an asset.
- Very good computer skills. Knowledge of OPERA platform will be a strong advantage.
- Tidy and careful grooming standards

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eures@moliselavoro.it

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Head Butler

We are looking for a Head **Butler**, who will effectively create unique experiences by ensuring that our guests accommodating in Suites, are impeccably serviced with discreet and exceptional manner.

Essential Functions

- Acts as the final gatekeeper for suite preparedness and fulfillment of guest request
- Offers and explain butler service and takes initiative actions to create a memorable staying experience
- Handles guest special request deliveries (floral amenities, personal stationary, F&B etc)

Candidate requirements

- At least 3 years previous experience in the same position in a Luxury Hotel or Resort and /or prior experience as a Waiter and 1 year in a supervisor level.
- Fluent in English, and in a second language (Russian and/or German preferably)
- Excellent communication skills.
- Attention to detail, ability to adjust to multicultural request and customs.
- Ability to prepare, present and f&b service the guests while staying

CVs to be sent at:

eures@moliselavoro.it

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NIGHT MANAGER (Ref. Code: NTMNG11)

We are looking for a **Night Manager** who will **effectively** ensure the professional and effective running of the end-of-day operation, cooperating closely with the Security Department and associate managers and to deal with department projects, issues and emergencies.

Essential Functions:

- Ensures correct and efficient performance of Night Audit
- Works closely with the other department managers and associates on various assigned projects and on matters related to Rooms Division Department operation.
- Makes sound decisions and creates distinctive experiences for the guests
- Coaches all night shift staff to develop techniques for handling carefully delicate situations.
- Deals with complaints, requests and customer issues by promoting the excellence service standards of Navarino Dunes.

Candidate requirements:

- Previous experience in a Front Office, in a supervisory position for at least 2 years in a Five star hotel or a property of the size of Navarino Dunes.
- Excellent command of English Language. Additional language knowledge will be an asset.
- Very good computer skills.
- Knowledge of OPERA platform will be a strong advantage.
- Outgoing personality and proven customer service skills.
- Proven ability to handle stressful and emergency situations with professionalism and accuracy.

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RESTAURANT MANAGER (REF. CODE: RESMG11)

We are looking for a **Restaurant Manager** who will **effectively** manage the daily operations of the Restaurant, providing superior service practices for customer satisfaction, maintaining high quality in food supplies and reassuring steady profit per unit.

Essential Functions:

- Achieves goals and objectives regarding budget revenue.
- Follows all internal F&B policies and procedure standards, according to Starwood's policies.
- Arranges for maintenance and repair of equipment and other services.
- Provides all associates with a thorough understanding of their duties and standards of performance and to clarify responsibilities.

Candidate requirements:

- Previous experience in the same role for at least 3 years Restaurant Manager in a Five Star Hotel or an upscale restaurant
- Knowledge of food trends and special seasonal foods.
- Excellent command of English Language.
- Good numerical and organizational skills
- Good computer skills
- Proven team leadership skills
- Familiarity with P.O.S appliances (eg: MICROS)
- Hospitality degree preferred

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RESTAURANT SUPERVISOR (REF. CODE: RESSV11)

We are looking for a **Restaurant Supervisor** who will **effectively** assist the Restaurant Manager in all his endeavors and take on his role in his absence.

Essential Functions:

- Supervises responsibly the Restaurant and Lounge working area set-ups.
 - Estimates food consumption per working station
 - Co-operates with the purchasing dpt for product and food supplies
 - Keeps a tight schedule of the delivery of fresh food and beverages.
 - Oversees maintenance and repairs of the equipment and her services.
 - Follows internal standard F&B policies and procedures according to Starwood guidelines.

Candidate requirements:

- Previous experience in the same role for at least 2 years of Restaurant supervision in a Five Star Hotel or an upscale restaurant
- Knowledge of food trends and special seasonal foods.
- Excellent command of English Language.
- Familiarity with P.O.S appliances (eg: MICROS)
- Good numerical and organizational skills
- Hospitality or Catering degree preferred

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SOUS CHEF (REF CODE : SOUSC11)

We are looking for a **Sous Chef** to train, supervise and collaborate with all cook and culinary staff in order to produce superior, inspired and creative food products and ensure that ingredients and technique used are the appropriate for the deliverance, taste and appearance of recipes.

Essential Functions:

- Assigns, in detail, specific duties to all employees for the efficient operation of the kitchen unit.
- Inspects, selects and uses excellent quality products and premium materials for all menu items.
- Ensures, at all times, high levels of food safety according to certified cleanliness, hygiene and sanitation standards
- Participates actively in the creation or alteration of Menu Lists
- Controls food cost and maximizes quality and taste

Candidate requirements:

- Previous experience in the same role for at least 3 years in a Five Star Hotel or an upscale restaurant
- Excellent command of English Language.
- Knowledge of food trends and special seasonal foods.
- Familiarity with P.O.S appliances (eg: MICROS)
- Hospitality or Catering degree preferred

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V.I.P AGENT (Ref. Code :VIPAG11)

We are looking for a **V.I.P Agent** who will **effectively** participate in the Rooms Division Department as the liaison between the guest and the hotel. Will provide guest interpersonal recognition and unique service according to the high standards of service values of Navarino Dunes.

Essential Functions:

- Prioritizes and focuses all actions according to guest demands
- Promotes Resort's facilities & broader surrounding areas & locations.
- Responds promptly to customer queries and aims to perform proactively beyond their expectations.
- Ensures flawless execution of all the guest-related and VIP activities
- Plays as part of a team, motivated to meet team's and personal goals

Candidate requirements:

- Previous experience in a Front Office or P.R or Marketing at least for 2 years in a five star hotel or in Tourism Industry.
- Degree in Hospitality or P.R or Sales or Marketing preferred.
- Fluent in English and in an additional language (preferably Russian and/or German)
- Very good computer skills
- Knowledge of OPERA Hotel Software will be an advantage
- Detailed focus and service-oriented personality

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V.I.P Manager (Ref.Code :VIPMG11)

We are looking for a **V.I.P Manager** who will **effectively** manage the daily operations of the Guest Relations Department. Will lead and supervise the team of VIP Agents with inspiration, promote on-going training schedule and team coaching. Customer centric philosophy and attitude to offer exquisite guest service and memorable experiences.

Essential Functions:

- Works under high expertise motive with focus in Customer Personal Service
- Responds to client's demands with tailor-made solutions according to Navarino Dunes Guest Satisfactory model of operation.
- Meets quality and professional standards and assesses the customer needs
- Evaluates, reasons, modifies the solutions to reach maximum of customer satisfaction.
- Represents with excellence Navarino Dunes philosophy to third parties
- Updates constantly information bank for regional and local touristic events and opportunities
- Motivates the team to flawless execute guest-related and VIP approaches

Candidate requirements:

- Previous experience in a supervisory position in Front Office or P.R or Marketing at least for 3 years in a five star hotel or in Tourism Industry
- Degree in Hospitality or P.R or Sales or Marketing preferred.
- Fluent in English and in an additional language (Preferably Russian and/or German)
- Very good computer skills
- Knowledge of OPERA Hotel Software will be an advantage
- Strong and proven leadership abilities

CVs to be sent at:

[**eures@moliselavoro.it**](mailto:eures@moliselavoro.it)

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Waiters / Assistant Waiters/ Bartenders (Ref.Code :WAWBR11)

We are looking for **F &B Associates (Waiters, Assistant Waiters & Bartenders)** who will **effectively** participate in the daily operations of the restaurants, bars and outlets of Navarino Dunes.

Essential Functions:

- Work under pressure in multifunctional tasks
- Respond immediate to team's need and offer solutions when requested.
- Meet quality and professional standards to their task.
- Offer excellent service quality

Candidate requirements:

- Previous experience in similar positions, in Luxury Hotel and/or Resort and/or upscale Bar / Restaurant
- Degree in Tourism Sector or Hospitality preferred.
- Fluent in English and in an additional language (Preferably Russian and/or German)
- Good computer skills

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CHEF FOR ASIAN RESTAURANT (Ref Code : ASCHF11)

We are looking for a **Chef for Asian Restaurant**, who will **effectively** run Navarino Dunes Asian Restaurant. Passionately and creatively will presenting authentic Asian gourmet tastes.

ESSENTIAL FUNCTIONS

- Trains, supervises culinary staff for the Asian restaurant promoting Asia food tradition and eating rituals and techniques
- Composes Asian menu and modifies menu in order to reach maximum customer satisfaction
- Prepares and presents authentic Asian recipes
- Inspects, selects and uses food products of the highest standard in the preparation of all menu items.
- Assigns, in detail, specific duties to all employees for efficient operation of the kitchen.
- Ensures proper order deliveries and food storage (including temperature setting)
- Monitors the rotation of food including coverage (labeling, dating, and placing items in proper containers of kitchen and service stations).
- Meets forecasts demands

Candidate requirements:

- Previous experience in a similar role, minimum for 4 years, in an upscale Asian restaurant (if restaurant located in Asia, would be considered as a strong asset)
- Experienced in Preparing cutting edge Sushi/Sashimi
- Fluent in English.
- Good computer skills
- HACCP accredited will be an asset

CVs to be sent at:

eures@moliselavoro.it

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CHEF DE CUISINE FOR GREEK RESTAURANT (Ref Code: CHCGR11)

We are looking for a **Chef de Cuisine for Greek Restaurant** who will effectively manages Navarino Dunes Greek Restaurant, prepare, promote and exquisitely presents authentic Greek recipes. Oversees and trains his culinary team and collaborate with the kitchens relevant stations.

Essential Functions

- Trains kitchen's staff to the ideology and mentality of a Greek gourmet restaurant
- Prepares menu, follows the trends, suggests modifications on the methods to achieve excellence in cooking, preparation, presentation etc
- Prepares production forecast, controls supplies requisitions for food , supplementary items for production in Greek workstation
- Monitors kitchen's operation (staff's daily schedule, receiving goods, storage conditions, temperature setting, supplies coverage, labeling, dating, and proper space arrangements)
- Observes and oversees food cost according to occupancy and customers demands
- Preserves high safety and hygiene standards according to approved and certified European safety regulations

Candidate requirements:

- Previous experience in a similar role, minimum for 2 years, in an upscale Greek restaurant or Luxury Hotel's Greek Restaurant.
- Proven experience in creating and amending Greek Menu List
- Fluency in English.
- Very good computer skills
- HACCP accredited will be an asset

CVs to be sent at:
eures@moliselavoro.it
Please note: CVs with no reference code and not fulfilling the above essentials won't be taken under consideration.

COOKS FOR ASIAN RESTAURANT (Ref. Code: COASR11)

We are looking for **Cooks for Asian Restaurant** who will effectively collaborate with all cook and culinary staff in preparing, cooking and presenting authentic Asian recipes and with high quality food products.

Essential Functions:

- Assists and updates food supplies requisitions
- Follows in detail Asian recipes and create authentic tastes under strict instructions by the Chef de Cuisine
- Assists in keeping station's condition in a tidy manner (schedule orders, deliveries, storing, temperature setting, rotation of food products in compliance with accredited safety & hygiene regulations).
- Contributes in preparation of Asian menu specialties, food recipes and plate presentation according to Asian table manner

Candidate requirements:

- Previous experience in a similar role, minimum for 2 years, in an upscale Asian restaurant (if restaurant located in Asia, would be considered as a strong asset)
- Experience in cutting edge Sushi/Sashimi
- English is imperative
- Possession of a work permit in E.U. would be considered as advantage

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Navarino Dunes offers:

- Chance to be developed within the most innovative operator of lifestyle hospitality brands in the world.
- On going training opportunities
- Accommodation in the vicinity of Navarino Dunes (for non - Messinian residents)
- Meals within the premise.
- Private Medical Plan
- Use of Navarino Dunes Facilities, according to the relevant policies.

We are looking for a warm, flexible and well-mannered individual, with passion to offer alluring hospitality service to become a part of our dynamic team

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