Playitas Resort is Europe's best Sport Resort in Europe, located on the Island of Fuerteventura, a sports paradise of tranquility and sunshine. Our main goal is to achieve the maximum satisfaction of our customers and our staff, living the philosophy of Playitas, which is based on our healthy lifestyle strategy and sportive commitments. Our second extreme lifestyle Resort "la Pared powered by Playitas" welcomes surf, mountain biker and motocross enthusiasts.

Are you fit enough to join our international team?



We welcome Talents for the position:

Executive Chef

Role and purpose:

- One of the main roles of the Kitchen Chief is to supervise and be in charge of all the Kitchen of the Resort
- > Another important function consists in execute all the operations of manipulation, preparation, preservation and presentation of all sorts of aliments
- > The Kitchen Chef has the important role to make gastronomic offers and coordinate and support all the activities of his/her department, obtaining the established economic quality and objectives and applying the hygiene and security norms

Main tasks & responsibilities:

- Assign and distribute responsibilities, tasks, and shift to the subordinates and supervise that everything is done according to the standards
- > Ensure the order and smooth-running of the different Kitchen of the Resort
- > Control the buffet's presentation
- > Tracking complaints and comments from clients related to the Kitchen department
- Make and modify the gastronomic offers of the Resort's restaurants and buffets
- > Control and supervise the merchandise's preservation and storage in the cold stores and coordinate the minimal stocks and the purchases

If you are the ideal person for this job and a sports enthusiast, send your CV to jobs@playitas.net







Secondary tasks:

- > Collaborate in the preparation of the Kitchen staff's budget and follow its fulfillment
- > Periodical evaluation of his/her staff
- > Tracking of the ultimate tendencies and gastronomic preparations
- > Coordinate with the maintenance department about the Kitchen equipments and pay attention to the tools put at his/her disposal

Requirements:

- > Hospitality background
- > Deep knowledge in cookery with a practical experience as Kitchen Chief of at least 5 years in establishments of same category or higher
- > Flexibility, initiative, problem-solving skills and leadership
- Responsibility and organizational skills
- Knowledge of informatics at a user level

