**Executive Chef**

Our client is an upcoming boutique hotel located in a highbrow area of Port Harcourt, Rivers State, Nigeria. It boasts of state-of-the art facilities comparable to what is obtainable in other world-class hotels around the world. The hotel, to be opened soon, will offer best in class service for consistent memorable guest experience. To drive this initiative, we are looking for a hospitality leader to fill the position of Executive Chef.

**Job Purpose:** In collaboration with the Food & Beverage Manager, is responsible for the production of high quality standard food and beverage in the hotel.

**Key Responsibilities:**

* Ensure the production of high quality food in the hotel.
* Ensure the maximization of profitability of the F&B operation of the hotel.
* Assist the F&B Manager in commercial and marketing aspects of the F&B operation of the hotel.
* Maintain effective human relations and teamwork.
* Ensure effective communication within the department and other departments in the hotel.

**Requirements:** Possession of an OND, HND or first degree from a Hotel or Catering School or in any other relevant field of study. A minimum of 10 years’ experience in the Kitchen of a hotel with an extensive knowledge of the production of International Cuisine and knowledge of the local market. Knowledge of computer applications is required.

**Method of Application:** Interested applicants should submit their resumes quoting the job title and send to [donechtalent@gmail.com](mailto:donechtalent@gmail.com).

**Application Closing Date:** 26th August, 2022.