



# Executive Sous Chef (รองหัวหน้าแผนกครัว)

## Principal Accountabilities

- Responsible for preparation, presentation and service of all food for banqueting to highest standards and practices of the hotel.
- Reviews and adjust systems and procedures in the kitchen to ensure their effectiveness.
- Develops, designs, or creates new menus and recipes based on standards or artistic contributions.
- Ensure that the kitchen operates a food cost at an acceptable level, ensuring the highest quality and standards.
- Monitor costs and take corrective action when required.
- Knows and implements brand's Safety Standards
- Maintains high levels of hygiene and cleanliness in area of responsibility.

## Qualifications

- Educational requirement: Minimum Vocational Certificate Desired qualifications:  
\*Male/Female \*Thai Nationality
- Minimum of 3-5 years' experience in a Sous Chef and experienced in similar position at 4-5 star hotel
- Good knowledge in Thai & Western recipes and menu
- Good knowledge and skill in food cost control, Food Hygiene: HACCP
- Food stylish and presentation skill is required
- Capable of delegating multiple tasks
- Communication and leadership skills, training skills, good team work
- Ability to spot and resolve problems efficiently
- Proactive with good attitude and self-disciplined
- Be able to work under pressure
- Must be hands-on involved in all operational activities
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- Good communication in English (written & spoken)