

## **Job Advertisement – Executive Chef**

### **UTMT – Working Underneath the Mango Tree**

Authenticity - Creativity – Family! Working at the UTMT – Underneath the Mango Tree – 5\* Beach & Spa Resort is more than just a job. You are our shot if you are curious, open minded, have a dedication and attention to detail and if you like mangoes of course! ;-)

The UTMT opens its doors in mid December 2013 and will offer authentic, high class service within 22 rooms, a restaurant with different outlets and an Ayurvedic Spa. When it comes to guest service, differentiation is our main focus. And we always go an extra mile to exceed our guest's expectations. If you consider yourself truthful, rational, reasonable and flexible with good self esteem and common sense we can offer you a challenging and diverse working environment along with a team that almost feels like family.

### **Job Responsibilities:**

As a part of the F&B Management Team our Executive Chef has the overall accountability and responsibility for all culinary outlets. Furthermore, the Executive Chef is responsible for all culinary, administrative requirements and organizations, developing menus, food purchase specifications and recipes, supervising staff, developing and monitoring food and budget for the department. He or she has to maintain highest professional food quality and sanitation standards as well as to organise all staff training schedules and orientation schedules for new employees. He or she has to work closely with the Restaurant Manager to ensure smooth running of the day to day operation of the culinary and stewarding departments. He or she is also responsible to maintain positive and good team spirit in kitchens and other relevant areas.

### **Job Requirements:**

- Work experience in the field for at least three years.
- Excellent food & beverage and menu planning knowledge.
- Knowledge of Ayurvedic Cuisine
- Knowledge of local suppliers in Sri Lanka is a plus.
- Good English and Sinhala language skills are a must.
- Ability to adapt authentic Sri Lankan and Ayurvedic Cuisine to Western style and taste.
- Creativity, people management, resource management, organizational capabilities and technical knowledge are of utmost importance.
- Patient trainer and an excellent motivator.

If you are interested in this position please send your application (incl. CV + Photo) and salary expectation to [jobs@utmthotel.com](mailto:jobs@utmthotel.com)

