

Dynamic Sous/Head Chef Position Available at Holland House Beach Hotel, Philipsburg, St. Maarten

Position: Sous/Head Chef

Nestled on the picturesque shores of Philipsburg, St. Maarten, Holland House Beach Hotel is on the hunt for a talented and ambitious Sous/Head Chef to join our culinary brigade. This is a stellar opportunity for a culinary professional eager to make a significant impact in a leading beachfront hotel, renowned for its exceptional dining experiences.

Your Mission:

As our Sous/Head Chef, you'll play a pivotal role in supporting the Executive Chef in all aspects of kitchen management, from crafting innovative dishes to overseeing daily operations. Your creativity, leadership, and passion for culinary excellence will help us continue to delight our guests with unforgettable dining experiences, showcasing the best of local and international cuisine.

Key Responsibilities:

- Collaborate closely with the Executive Chef to develop and execute menus that elevate the guest dining experience, incorporating fresh, local ingredients.
- Manage and mentor kitchen staff, fostering an environment of learning, efficiency, and high performance.
- Ensure the highest standards of food preparation and presentation are maintained consistently.
- Oversee inventory management, including ordering and stock control, to optimize kitchen operations.
- Uphold stringent food hygiene and safety practices within the kitchen.
- Step into the Executive Chef's role in their absence, ensuring seamless kitchen operations.

Who We're Looking For:

- Proven experience as a Sous Chef, Head Chef, or similar leadership role in a reputable hotel or restaurant kitchen.
- Culinary arts degree or equivalent professional qualifications.
- A creative culinary mind with a passion for flavor and innovation.
- Strong leadership skills with the ability to inspire and develop a diverse culinary team.
- Excellent time management and organizational skills.
- Flexibility to work in shifts, including weekends and holidays.

We Offer:

- Competitive salary and comprehensive benefits package.
- The opportunity to work in one of the Caribbean's premier hotel locations.
- A vibrant, supportive work environment that values creativity and innovation.
- Career development opportunities within Holland House Beach Hotel and our broader hospitality network.

- A chance to showcase your culinary skills to a global audience.

Make Your Mark:

Join us at Holland House Beach Hotel and bring your culinary vision to life in one of the most beautiful settings in the world. To apply, please send your resume and a cover letter, sharing your culinary philosophy and why you're the perfect fit for this role, to **HR@hollandhousehotel.com** with "Sous/Head Chef Application" as the subject line.

We can't wait to welcome you to our team and together, create exceptional dining experiences that keep our guests coming back for more!