



Executive Chef

Our heart, head and hands play a part in everything we do. By caring about the art of hospitality and perfecting every detail, we work together to uplift the lives of others. There is nothing quite like the satisfaction of providing an unrivalled service that is greatly admired.

If you are passionate about delivering an exquisite service within a luxury environment, then we would like to hear from you.

ABOUT THE ROLE

The Executive Chef is responsible for the day-to-day management of the department, for preparing and serving food according to the highest standards and for following all the standards of the hotel. To ensure all hygiene rules are strictly observed in all Kitchen areas. To ensure an optimal operational flow, including Kitchen maintenance and cleaning. To make sure all costs are in line with budgets and be responsible for the development of all menus within all food outlets according to seasonality and cost controls.

ABOUT YOU

- Minimum of 8 years work experience in a high-end restaurant or luxury hospitality environment, UK and overseas. Michelin starred restaurant experience would be an advantage.
- NVQ level 3 or equivalent. Food hygiene certificate, food safety level 3 and preferable level 4
- Competition or awards for cooking
- Demonstrate excellence in kitchen cost controlling, food safety management, team leadership, coaching and training skills, excellent cookery skill throughout all departments, seasonality and provenance of food, dietary and allergies
- Fluent in verbal and written English
- Excellent computer skills, with proficiency in using email, ordering, and POS systems. Familiar with online marketing and social media platforms.
- Excellent communication, organizational and interpersonal skills, with the ability to confidently interact and effectively communicate with guests, colleagues, suppliers and owners.
- Financial savvy, with the ability to manage budgets, expenses, payroll, and inventory. Able to create and analyze financial and operational reports.
- Leadership qualities, with the ability to motivate, train, and coach staff. Able to set goals, delegate tasks, and evaluate performance



- Food and beverage knowledge, with a good understanding of food quality, safety, and hygiene standards. Able to research new vendors, plan menus, and monitor product quality.
- Strong organizational abilities and attention to detail.
- Strong interpersonal skills. Professional and engaging personality

ABOUT CORINTHIA BUCHAREST

Nestled in the heart of the Romanian capital, once revered as the Grand Hotel du Boulevard, with roots tracing back to 1867, Corinthia Bucharest is poised to become an iconic landmark in the cityscape. With 30 suites, a gastronomic restaurant, café & club lounge, grand ballroom and state-of-the-art spa and fitness facilities, we've embarked on a journey to emerge as a haven for elegance and entertainment, seamlessly intertwining its historic charm with world-class modern amenities.

OUR PROMISE TO YOU

- We understand what is important to our colleagues and our benefits offering is tailored with this in mind.
- Our focus is supporting your health and wellbeing and giving you time with your family and friends by offering access to health and wellbeing programs and workshops.
- We will invest in you the same way you do it with us and provide you with access to Learning & Development programs and Corinthia inspired social events.

ELIGIBILITY

All applicants must be eligible to live and work in the EU or be able to acquire such eligibility. Documented evidence of eligibility will be required from candidates as part of the recruitment process.

At Corinthia, we take pride in being 100% GDPR compliant. All your data is handled in strict compliance with EU data protection laws.

Only eligible candidates will be contacted.