



Infinity Brazil

CHEF TOURNANT

Position Summary:

The primary responsibility is to maintain an efficient operation in an assigned production area, by constantly analyzing quality and cost of food production.

Principal Duties and Responsibilities:

Maintain set budget and monitor time management.

- Provide ongoing training and ensure that the standards set by the Corporate Offices are followed.
- Ensure safe, quality food products and complete guest satisfaction.
- Maintain control on the floor using a hands -on approach.
- Work within organizational requirements, being systematic and factual when dealing with colleagues.
- Handle conflict with logic until a solution is achieved.
- Evaluate situations, calculate and reduce risk, justify and defend correctness, give reasons for views and provide shrewd judgment in any situation.
- Generate monitoring systems that determine whether the organization is achieving the sett company objectives.
- Ensure that corrective action plans are formulated and implemented.
- Ensure the quality and standards of all tasks undertaken.
- Resolve problems in a timely and thorough manner.
- Provide practical advice and solutions to problems .
- Ensure that tasks are completed, loose ends are tied up and the job is completed.

- Seek direction and authority from others when needed.
- Ensure full adherence within assigned area, to menus, recipes, methods and operational specifics provided by the company.
- Maintain an efficient flow of production.
- Conduct food tastings on a daily basis .
- Correct discrepancies (quality, taste, appearance) immediately.
- Fully responsible of the creativity of destination dishes when applicable.
- Monitor and assist Section Heads to prepare the daily electronic food requisitions according to the forecasted figures.
- Conduct the Dinner Service Line in assigned location
Ensure smooth and efficient service, presentation and final plating.
- Conducts menu explanation to the Dining Room Staff before the start of the Dinner.
- Collect and enter all Meal Count Figures for assigned location into the ABS.
- Monitor the production and preparation level using the Culinary Checklist.
- Communicate with guests in a positive and composed manner.
- Accept criticism in a positive manner.
- Visit Restaurant as often as possible during the course of dinner .
- Ensure that Guests are provided with the best meal and service possible.
- Follow up on negative feedback received.
- Maintain and ensure that Public Health regulations (US, Anvisa, Shisan, Canadian, Australian, etc.) are followed at all times on board.
- Report any malfunctions and necessary repairs that affect the daily operation in the galley, and that violate a te
Public Health & SMS requirements to the Technical department.
- Ensure that all the HACCP procedures are applied at all times and followed accordingly.
- Ensure that assigned area of responsibility is ready for announced or unannounced inspection conducted by
Ship Management or local authorities.
- Be present during all inspections.

- Ensure and reinforce the daily Recipe review program with CDP' s and Section Heads. Recipe reviews must be submitted to the culinary department for review and approval.
- Maintain direct communication flow with the Asst FBD for any provision-related matters regarding specific ingredients.

Experience

Advanced culinary skills, and leadership experience.

- Minimum of 8 years in the profession (Quality Hotels and Restaurants).
- Minimum of 3 years of experience in a management role in a well - recognized luxury hospitality establishment or upscale cruise line.
- Fluent in written and spoken English.
- Communicate effectively with the senior management.
- Possess ability to lead and make decisions.
- Good administrative skills.
- Experienced in coaching subordinates.
- Must be cost and quality conscious.

Preferred

College Degree in Culinary.

*this job description is to be considered as a general reference of duties and responsibilities for the position as it might change according to ship and cruise line.

Effective: Jan/2020