Chef Tournant

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Job Summary

Vacancy : Deadline : Jan 01, 1970 Published : Dec 24, 2024 Employment Status : Experience : Salary : Gender : Career Level : Qualification :



Job Description

Additional Information Job Number24215357 Job CategoryFood and Beverage & Culinary LocationThe St. Regis Longboat Key Resort, 1620 Gulf of Mexico Drive, Longboat Key, Florida, United States, 34228VIEW ON MAP ScheduleFull Time Located Remotely?N Position Type Non-Management POSITION SUMMARY Prepare ingredients for cooking, including portioning, chopping, and storing food. Wash and peel fresh fruits and vegetables. Weigh, measure, and mix ingredients. Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist. Prepare cold foods. Operate ovens, stoves, grills, microwaves, and fryers. Test foods to determine if they have been cooked sufficiently. Monitor food quality while preparing food. Set-up and break down work station. Serve food in proper portions onto proper receptacles. Wash and disinfect kitchen area, tables, tools, knives, and equipment. Check and ensure the correctness of the temperature of appliances and food. Follow all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications. Ensure uniform and personal appearance are clean and professional; maintain confidentiality of proprietary information; protect company assets. Speak with others using clear and professional language. Develop and maintain positive working relationships with others; support team to reach common goals; listen and respond appropriately to the concerns of other employees. Ensure adherence to quality expectations and standards. Stand, sit, or walk for an extended period of time or for an entire work shift. Reach overhead and below the knees, including bending, twisting, pulling, and stooping. Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance. Perform other reasonable job duties as requested by Supervisors. PREFERRED QUALIFICATION Education: High school diploma or G.E.D. equivalent. Related Work Experience: At least 1 year of related work experience. Supervisory Experience: No supervisory experience. License or Certification: None Marriott International is an equal opportunity employer. We believe in hiring a diverse workforce and sustaining an inclusive, people-first culture. We are committed to non-discrimination on any protected basis, such as disability and veteran status, or any other basis covered under applicable law. Combining timeless glamour with a vanguard spirit, St. Regis Hotels & Resorts is committed to delivering exquisite experiences at more than 50 luxury hotels and resorts in the best addresses around the world. Beginning with the debut of The St. Regis hotel in New York by John Jacob Astor IV at the dawn of the twentieth century, the brand has remained committed to an uncompromising level of bespoke and anticipatory service for all of its guests, delivered flawlessly by a team of gracious hosts that combine classic sophistication and modern sensibility, as well as our signature Butler Service. We invite you to explore careers at St. Regis. In joining St. Regis, you join a portfolio of brands with Marriott International. Be where you can do your best work, begin your purpose, belong to an amazing global team, and become the best version of you.

Education & Experience

Must Have

Educational Requirements

Compensation & Other Benefits