

"Join Our Culinary Team as a Chef

We are seeking a creative and skilled Chef to lead our kitchen and deliver an exceptional dining experience.

Key Responsibilities:

- Plan and execute diverse, high-quality menus in line with culinary trends.
- Lead and inspire kitchen staff to ensure efficient and effective operations.
- Maintain quality control in food preparation, presentation, and taste.
- Manage kitchen inventory, ordering, and cost control.
- Uphold sanitation and safety standards, ensuring compliance with regulations.

Requirements:

- Proven experience as a Chef in a reputable culinary establishment.
- Culinary degree or equivalent experience.
- Creative flair and passion for experimenting with flavors.
- Strong leadership and communication skills.
- Ability to thrive in a fast-paced kitchen environment.

If you are a culinary maestro looking to make your mark in a dynamic kitchen, we invite you to apply. Join us in creating a culinary masterpiece for our guests. Please send your resume to hrm@thotupolalakeside.lk.