



JOB VACANCY: CHEF

ROLE SUMMARY

We are seeking a skilled Chef to join our culinary brigade and support the Head Chef in delivering outstanding daily dining services. In this hands-on role, you will manage one or more kitchen stations, assist with menu execution, and uphold our high standards of quality and presentation. Experience with nutrition is desirable.

KEY RESPONSIBILITIES

- Prepare and execute menu dishes to specification on assigned station(s) for both European and Thai cuisines.
- Ensure mise en place is complete, ingredients are prepped, and service runs smoothly.
- Follow recipes and plating guides precisely; monitor portion control and presentation.
- Taste and adjust dishes as needed to maintain flavor balance and quality.
- Work closely with the Head Chef and fellow kitchen staff to coordinate service during breakfast, lunch, and dinner.
- Assist with inventory checks, stock rotation, and kitchen cleanliness.
- Adhere to HACCP standards and Thai food-safety regulations at all times.
- Maintain a clean, organized, and sanitary work environment.
- Provide feedback on menu items and processes; participate in briefings and training sessions.
- Stay up-to-date with culinary trends and techniques.

CANDIDATE REQUIREMENTS

- Minimum 2–3 years of professional kitchen experience, including European and Thai cuisine.
- Prior experience in a high-volume or senior-living dining environment is advantageous.
- Strong knife skills and solid understanding of classic cooking techniques.
- Excellent time-management and ability to thrive under pressure.
- Team player with good communication and a positive attitude.
- Creative approach to plating and a passion for consistency.
- Valid HACCP (or equivalent) certification.
- Basic working knowledge of English is beneficial.

WORKING HOURS

Six days per week

- Standard Shift: 09:00–18:00
- Breakfast Shift: 07:00–16:00

SALARY

Dependent on experience (15,000–20,000 THB per month).

OTHER BENEFITS

- On-site resort accommodation (utilities included), if required.
- Daily staff meals featuring our menu.
- Professional development and training, plus in-house English language tutoring.
- Opportunities for career progression into group-level roles.