



JOB VACANCY: SOUS CHEF

ROLE SUMMARY

Join us at an exciting time of growth! As Sous Chef, you will deputise for our Head Chef and lead our culinary team in elevating every dining moment. This is a fully operational leadership role—far from a back-office position—you'll be in the kitchen guiding service, assisting with developing menus, and mentoring the brigade.

LANGUAGE SKILLS

Native Thai, English proficiency a plus

KEY RESPONSIBILITIES

- Culinary Excellence
 - Execute daily meal services with the team for all of our residents
 - Balance taste, presentation and nutrition to delight residents every day.
- Team Leadership
 - Lead from the front—coach, mentor, and assist the head chef to develop the kitchen team.
 - Cultivate a culture of collaboration, creativity and continuous improvement.
- Operational Management
 - Enforce and refine SOPs to ensure food safety, hygiene and compliance with Thai regulations.
- Quality Assurance
 - Monitor portion control, consistency and plating standards across all services.
- Event Support
 - Provide culinary leadership for special events (e.g., Christmas, New Year), with no routine late-night or split shifts.

EXPERIENCE & EXPERTISE

- Minimum 3 years as senior CDP, Junior Sous or Sous chef, with hands-on experience in both European and Thai kitchens.
- Proven operational success in at least two similar establishments (luxury hotels, high-end resorts or senior-living residences).
- Would suit a junior/sous chef looking for that next step

LEADERSHIP STYLE

- Lead from the front, required to cook every shift. This role is 90% operational, 10% admin

QUALIFICATIONS

- Valid HACCP (or equivalent) certification.
- Up-to-date knowledge of Thai food-safety regulations.

SKILLS & ATTRIBUTES

- Strong communication and interpersonal skills.
- Excellent organization and time-management.
- Creative flair with unwavering attention to consistency and quality.
- Nutrition expertise to craft healthy, varied and exciting diets for our residents.
- Proficiency in English is highly desirable.

WORKING HOURS

Six days per week

- Standard: 09:00–18:00
- Breakfast Cover As Required: 07:00–16:00

SALARY

22,000–27,000 Depending on Experience

OTHERS 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