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Description

Under the general guidance and supervision of the executive chef, and within the limits of established The Zen Wellness policies, assists in the overseeing and directing of all aspects of the hot production.

Responsibilities

- Establishes and maintains effective employee relations.
- Informs on a daily basis the Chef de Partie on all relevant information on operational and personal matters.
- Sees to it that all food items for restaurants, banquets and special functions are prepared on time and meet quality and quantity standards.
- Prepares on daily basis food requisitions as assigned.
- Maintains the cleanliness in all assigned areas, including refrigerators and freezers.
- Performs duties common to position and other duties as maybe assigned.
- Controls cost by minimizing spoilage, waste, proper storage and exercising strict portion control.
- Prepares assigned lunch and dinner buffets, special functions, banquets and restaurants supply.
- Ensures that The Zen Wellness policies cost control policies and procedures are followed.
- Produces all products according to The Zen Wellness policies recipes.
- Tests all food before it is served.
- Attends training sessions.
- Reports any equipment on the section which needs repair or maintenance.
- Checks function sheets, daily menus, and promotions
- Ensures freshness and suitability of products used by the section and that they are stored properly.
- Ensures smooth running of the section during direct supervisor's absences.
- Able of food production and allocate work effectively.
- Able to work in outstanding Hygiene conditions.
- Able to maintain good relations with staff and fellow workers (Team work).

Security, Safety & Health

- Maintains high confidentiality in regards to guest privacy.
- Reports any suspicious behaviour of guests and staff to the General Manager and Security.
- Notifies housekeeper regarding lost and found objects.
- Ensures that all potential and real hazards are reported appropriately immediately.
- Fully understands the hotel's fire, emergency, and bomb procedures.
- Follows emergency procedures to provide for the security and safety of guests and employees.
- Works in a safe manner that does not harm or injure self or others.
- Anticipates possible and probable hazards and conditions and notifies the Manager.

Hiring organization

The Zen Wellness Resort

Employment Type

Full-time

Reporting to

Partners & Culture
Director \ General Manager

Job Location

Aswan Western Agricultural Road,
1252031, New Aswan City, Egypt

Date posted

November 4, 2025

- Maintains the highest standards of personal hygiene, dress, uniform, appearance, body language and conduct.

Competencies

- Good command of English and one other language used by majority of staff.
- Two years experience in 5 Star Hotels.

Interrelations

Liaises with all departments to ensure smooth operation and develops effective relationships with guests, business partners.