

**‘WE ARE WHAT WE REPEATEDLY DO.
EXCELLENCE, THEREFORE, IS NOT
AN ACT BUT A HABIT’.**

- Aristotle

At the Grand Hotel Excelsior we strive to deliver a superior service quality at all times. We aim to continuously exceed expectations, and encourage all our team members to offer an exceptional service to each of our guests. We strongly believe in the strengths of our team members, who have made the Grand Hotel Excelsior one of the leading hotels on the Island.

We are currently seeking dynamic and motivated individuals, who take pride in delivering extraordinary customer service, in the following positions:

VACANCY - CHEF DE PARTIE

Closing Date - 15th April 2025

Basis - Full Time

Objectives:

Maintaining Stocks

- Ensuring that all stocks are kept under optimum conditions
- Ensuring that any anticipated shortages are communicated promptly to the Sous Chefs or Executive Chef
- Taking charge of the Kitchen when directed to do so
- Checking refrigeration and freezers in designated section in terms of availability and condition

Standards

- Ensuring that all mise-en-place is prepared and on time
- Ensuring that buffets are set up according to standard and on time
- Ensuring that all dishes are being prepared to the correct recipe and to correct quantity
- Ensuring that all dishes reach the hot plate correctly garnished, the correct portion and size, presented on the prescribed serving dish in the prescribed manner
- Ensuring that his/her section is being kept clean and tidy at all times

Training

- Ensures that the Demi Chefs de Partie, Commis Chefs and trainees receive the right training and optimum guidance
- Attending training courses and seminars as and when required

Safety

- Ensuring that no horseplay is allowed in his/her section and that all staff under his control are treated fairly and with courtesy
- Regularly checking for maintenance requirements and report these to the Maintenance department
- Adhering to HACCP standards

General Requirements:

- Comply with all company policies of the Grand Hotel Excelsior
- Comply with all systems and procedures as laid down by the General Manager, Director of Operations and Executive Chef
- Maintain a high standard of personal appearance and hygiene at all times
- Participate in Health and Safety training and have a complete and up-to-date knowledge of Hotel emergency and evacuation procedures
- The company reserves the right to add and amend any duties or responsibilities at its discretion.

**Interested candidates are requested to send their CV and covering letter to:
hr@excelsior.com.mt or Human Resources Department, Grand Hotel Excelsior,
Great Siege Road, Floriana.**



LVXSM

Preferred
HOTELS & RESORTS

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