



JOB VACANCY-BREAKFAST CHEF

The Eco-Industrial Development Company of Tobago (E-IDCOT) Ltd is a private limited liability Company established by the Tobago House of Assembly (THA) to assist in the diversification of the Tobago economy through the promotion of environmentally sustainable production and the provision of project management services on the island.

The Company is responsible for the operations of the Manta Lodge & Dive Centre in Speyside, Tobago and invites applications from suitably qualified persons for the position of **Breakfast Chef**.

Job Summary

The breakfast chef is responsible for managing the breakfast station and assisting with the lunch service.

Job Responsibilities

1. Prepare and present all food products, specifically, but not limited to Breakfast service.
2. Ensure and provide consistent food preparation of the highest quality.
3. Ensure all mis-en-place are freshly prepared and on time.
4. Ensures the highest standards and consistent quality in the daily preparation of food and keeps up to date with new products, recipes and preparation techniques.
5. Coordinates with other sections of the kitchen team to reduce wastage and maintain cost control.
6. Ensure all dishes are prepared in accordance with the established recipes.
7. Ensure any anticipated issues are communicated promptly to the Sous Chef.
8. Ensure cleanliness and hygiene is maintained.
9. Assists with stocking and setting up of the kitchen stations.
10. Works with servers to ensure that orders are completed according to request and on time.
11. Ensures that the kitchen operational procedures and hygiene meet food safety standards and regulations.
12. Presents a clean and professional appearance at all times.
13. Maintains a friendly, cheerful and courteous demeanour at all times.
14. Performs other duties as assigned, requested or deemed necessary by management.

Education and Job Experience

1. Certificate in Culinary Arts.
2. At least one (1) year of hotel or restaurant experience is required.

Any other suitable combination of qualifications and experience may be considered.

Knowledge, Skills and Abilities

1. Ability to maintain a flexible work schedule, including evenings, weekends and public holidays.
2. Ability to work well under pressure.
3. Understanding of cooking methods, procedures, and knife handling skills.
4. Ability to perform tasks with accuracy, speed, and attention to detail.
5. Ability to read and follow recipes and instructions.
6. Ability to remain calm in a fast-paced environment.
7. Must be organized and self-motivated.

Environment

Inside 100% of 8-hour shift. Physically strenuous - prolonged standing, walking, lifting and carrying throughout entire shift in indoor environment.

Instructions for Applicants

Applications **must** be submitted via email to careers@e-idcot.co.tt and should include a cover letter and detailed Curriculum Vitae addressed to:

The Human Resource Officer
Eco-Industrial Development Company of Tobago (E-IDCOT) Ltd
Isaac T McLeod Building, Cove Eco-Industrial and Business Park
Canoe Bay Road, Cove Estate, Tobago.

The cover letter and email subject **must** state the position being applied for and copies of all educational certificates **must** be attached.

Applications are to be emailed no later than **4.00 p.m.** on **Friday 27th December 2024**. Late or incomplete applications will not be considered.

We thank all applicants for their interest, however only shortlisted candidates would be contacted.