

Job Title: Executive Sous Chef

Reports to: General Manager

Job Summary

We are seeking a visionary and hands-on **Executive Sous Chef** to lead our F&B Production, the idea candidate will take full responsibility for kitchen, ensuring excellence in food quality, top notch creativity and service delivery.

Key Responsibilities

- Lead, mentor, and manage the entire kitchen brigade, fostering a culture of teamwork and excellence.
- Take ownership of menu planning, food design, and innovation to align with guest preferences and market trends.
- Oversee daily kitchen operations, ensuring efficiency, consistency, and top-tier hygiene standards.
- Manage banquet and event catering, guaranteeing flawless execution for conferences, restaurant and special functions in terms of food requirements
- Control costs, monitor stock levels, and drive profitability through effective purchasing and portion management.
- Collaborate with F&B leadership to design seasonal promotions and signature dining experiences.
- Represent the kitchen in management meetings and work closely with hotel leadership to deliver strategic goals.

Qualifications & Skills

- Diploma/Degree in Culinary Arts or Hospitality Management.
- 7+ years' progressive kitchen experience, with at least 3 years in a leadership role within a 4* or 5* hotel.
- Proven expertise in à la carte, buffet, and mass production.
- Cost control and menu profitability knowhow.
- Creative, inspiring leader with excellent communication, organizational and people management skills.

Application Procedure

Got what it takes? We'd love to hear from you! Send your application and CV to careers@gelianhotel.com on or before 29th August 2026.

Gelian hotel is an equal opportunity employer.