

Kitchen chef

Baoase is not a service, it is an experience where guests feel at home.

Baoase Luxury Resort

Surrounded by the crystal clear waters of the Caribbean Sea, Baoase Luxury Resort is situated in the South of Curaçao, next to Willemstad. With its meandering free-form pools, waterfalls, swaying palm trees, and an idyllic private beach and lagoon, luxury becomes limitless. This family-owned resort has 23 rooms, suites, and villas in Balinese style uniting the privacy of personal accommodations with the service of a 5-star plus luxury resort. In the heart of it all, you will find our Baoase Culinary Beach Restaurant. This is where our Executive Chef adds a whiff of tropical influences and loads of Asian flavors to his French techniques, turning beach-proof dishes into something more. Fresher. Refined. Yet always with a sandals-and-sundress-attitude.

AWARDS

Baoase continues to win hospitality prizes each year, a summary of a few of these prizes below, *Please find a full list of the awards of our resort and Culinary Beach Restaurant on our website* <https://baoase.com/our-story/#awards>

- TripAdvisor's Travelers' Choice Best of Best Winner 2022 & 2023 by TripAdvisor
- Best All-Inclusive Resort Curaçao 2023 by US News & World Report
- Condé Nast Travelers Readers' Choice Awards 2023 by Condé Nast Traveler
- Best Boutique Hotel Curaçao 2023 by Caribbean Journal
- Curaçao's Leading Resort 2023 by World Travel Awards
- Curacao Best Hotel Restaurant 2022 & 2023 by World Culinary Awards
- Curacao Best Resort Ranking 2022 & 2023 by US News & World Report

BAOASE OVERVIEW

MISSION

At Baoase Luxury Resort, our mission is to redefine luxury living by seamlessly blending family values, personalized service, comfort, and style.

As a family-owned enterprise, we extend beyond traditional resorts, offering hotels, exceptional dining, and residential real estate.

We create a unique "homecoming feeling," welcoming guests as friends and treating them as cherished members of our extended family. Our commitment is to consistently exceed expectations, with every interaction shaped by a culture of genuine care and attention.

Our colleagues, considered family, deliver personalized service, leading by example and taking immense pride in their work. Baoase is synonymous with tranquility, providing a serene escape that effortlessly combines comfort with style.

Embracing Oriental elegance with local influences, our resort is a testament to cultural richness, adding an authentic touch to the Baoase experience.

Ultimately, we aim to provide an unforgettable lifestyle characterized by family values, personalized service, and a unique fusion of comfort and style. Join us in creating lasting memories beyond the ordinary.

VISION

Baoase Luxury Resort aims to be the premier luxury lifestyle brand in the Caribbean, known for exclusivity, exceptional service, and unique experiences. Our vision includes consistently ranking among the top 10 luxury boutique resorts by offering an Asian-inspired environment, personalized service, and a serene atmosphere.

We are committed to providing guests with a period of complete relaxation and rejuvenation, leaving a lasting impression. As we expand, we will safeguard our intimate resort identity, preserving our unique selling proposition.

In essence, our vision is to elevate Baoase Luxury Resort to new heights, offering a distinctive blend of luxury, warmth, and unforgettable experiences for our guests.

ABOUT US

Dedicated to creating an unforgettable experience, we pride ourselves on offering a tranquil and rejuvenating retreat. Our team, treated as an extension of our family, is empowered to provide personalized service that transcends expectations. We lead by example, instilling pride in their work to ensure each guest receives the utmost care and attention to detail.

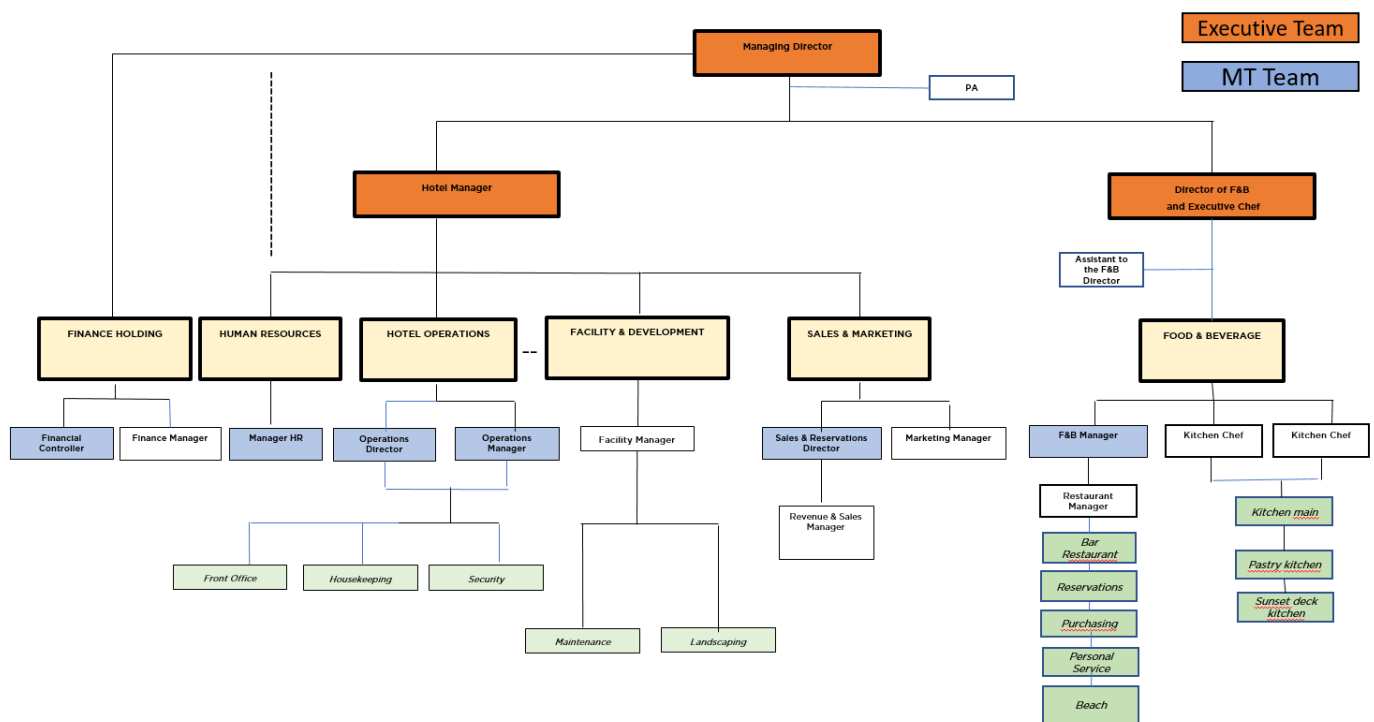
Influenced by oriental design with a local touch, our brand aims to create an authentic and unique experience. We strive to imbue a sense of tranquility throughout the resort, allowing guests to escape the pressures of daily life and indulge in the epitome of luxury. At the heart of our mission is the creation of a lifestyle brand that becomes an integral part of our guests' lives. Committed to continuous improvement, we evolve our offerings to surpass guest expectations, providing an unparalleled and transformative experience.



JOB DESCRIPTION

JOB DESCRIPTION

The Kitchen Chef is responsible for the daily management and coaching of kitchen employees, ensuring the preparation and service of high-quality food and beverages. Reporting to the F&B Director & Executive Chef, the Kitchen Chef oversees a diverse team, including Sous-chefs, Purchasing Supervisor, Chef de Parti's, Dishwash Team, Sous Chef Pastry Kitchen, Sous Chef Breakfast Kitchen, and Sous Chef Sunset Kitchen.



Organizational structure

REPORTS TO

F&B director & executive chef

Direct reports

- Sous-chefs main kitchen
- Purchasing supervisor
- Chef de parti's
- Dishwashing team
- Sous chef Pastry kitchen
- Sous chef Breakfast kitchen
- Sous chef sunset kitchen

F&B departments

- Diner/lunch kitchen team
- Breakfast kitchen team
- Pastry team
- Purchasing team
- Dishwash team
- Sunset kitchen team

CORE OF THE ROLE

In this pivotal role, the Kitchen Chef serves as the anchor of tranquility for both guests and team members. With the F&B department playing a crucial role in guest interactions, meticulous coordination is essential for seamless operations. The Kitchen Chef ensures the success promised to guests through careful timing and attention to detail, recognizing and fulfilling guest needs on a daily basis.

Working at a 5-star plus level with a dynamic international team at an award-winning resort, the Kitchen Chef upholds the company's exclusive reputation. With guests hailing from around the globe, adaptability and excellence are paramount. The Kitchen Chef leads with a hands-on approach, simplifying complex situations, and fostering a collaborative and creative environment.

MEETING OVERVIEW

The Kitchen Chef, alongside fellow kitchen chefs, attends or leads various daily, weekly, and monthly meetings. These include team briefings, reservations department meetings, purchasing meetings, arrival meetings, management gatherings, individual department meetings, and director-level meetings. Minutes for all meetings are diligently recorded and shared with relevant parties.

RESPONSIBILITIES AND DUTIES

The Kitchen Chef is responsible for managing the kitchen, dishwashing, and canteen departments. This includes overseeing employees, preparing and passing on high-quality dishes, and ensuring efficient processes. Key responsibilities and tasks involve implementing procedures, optimizing activities for efficiency and guest satisfaction, personnel management, creating work schedules, directing kitchen operations, coordinating employee work, and ensuring undisturbed business operations.

The Kitchen Chef also plays a crucial role in purchasing decisions, menu planning, inventory management, and maintaining compliance with hygiene standards. Additional responsibilities include participating in meetings, contributing to company policy, and handling various tasks related to the role.

- Develops and implements procedures to systematically monitor and control the progress of processes, tasks, or activities undertaken by employees, as well as the advancement of personal functions, activities, and responsibilities.
- Initiates and optimizes activities, processes, and tools within the department, fostering improvements in efficiency, collaboration with other departments, third-party interactions, and guest satisfaction.
- Identifies and anticipates problems, maintaining a comprehensive overview and establishing connections between data.
- Manages personnel matters in collaboration with the human resources department and F&B Manager, encompassing recruitment and selection, hiring, employee assessment, training nomination, promotion evaluation, salary proposal formulation, and dismissal procedures.
- Directs, motivates, and coaches employees to achieve optimal performance, overseeing work classification, giving directions, monitoring progress and quality, and resolving arising problems.
- Coordinates the work of employees in the kitchen, including assigning tasks, giving directions, monitoring progress and quality, checking raw materials and processed supplies, ensuring responsible use of raw materials, and maintaining kitchen production efficiency.

- Ensures undisturbed business operations through meticulous planning of preparatory work, coordination of sufficient stock, responsibility for food cost management, monitoring correct stock management, and overseeing cleaning and maintenance.
- Ensures quality and cost-effective purchasing by advising the F&B Manager on suppliers.
- Contributes to menu development and changes based on historical data, collaborating with the F&B Manager, conducting trials and assessments of recipe changes and new dishes, and making preliminary calculations for determining sales prices.
- Conducts periodic inventory of stocks, corrects deviations from profit standards, and demonstrates skillful handling of knives and kitchen equipment.
- Adheres to established rules regarding industrial and personal hygiene and working and presentation methods in various kitchen areas.
- Performs various tasks in the kitchen, maintains contacts with internal departments and suppliers, participates in internal and external consultations, and contributes to company policy.

JOB REQUIREMENTS

- HBO working and thinking level
- Restaurant cook and “teacher” diploma (leermeester)
- Minimum one year of experience in a similar position in a medium-sized kitchen
- Experience with calculating food costs and ensuring correct inventory management
- Experience with calculating menus
- Excellent command of Dutch and English; Spanish and Papiamentu are advantageous
- Motivational and directive abilities
- Strong communication and social skills
- Representative and flexible
- Stress-resistant with a strong and persuasive personality
- Team player with a guest-oriented approach
- Leadership Skills: Demonstrates leadership through example.

LANGUAGE REQUIREMENTS

Proficient in speaking, reading, and writing English and Dutch. Spanish and Papiamentu proficiency are an asset.

COMPETENCIES

- Service-oriented
- Flexible work attitude
- Team player
- Responsible and reliable