



TEMPLATION
ANGKOR

Executive Chef

Job Description

Siem Reap, October 2020

Templation is a destination resort opened in 2016 next to Angkor Archeological Park. It bears strong environmental consciousness. Since the Covid crisis started it has been catering successfully for people living in Phnom Penh, with a large majority of Cambodian guests. The brand is now scheduling the opening of several new hotels, a residence and restaurants.

Templation designated properties are operated under Maads branding (see www.maads.asia for more details).

Job summary

The Executive Chef will lead the kitchen team to deliver an outstanding culinary experience, for both Khmer and international cuisine, to our hotel guests throughout the property.

1. Detailed Responsibilities

- Recruit, supervise and efficiently lead the kitchen and F&B teams.
- Ensure the highest hygiene standards are met in the kitchen and all F&B outlets.
- Ensure the kitchen safety, protecting our team's security first.
- Create exceptional dishes emphasizing on local flavors and Cambodian cuisine that please and surprise our guests.
- Regularly update menus, always connecting the culinary experience with our destination.
- Pay particular attention to the breakfast as it is the one meal that all guests take.
- Ensure all guests are exposed to the F&B knowhow of our restaurant.
- Spread the culinary experiences in every possible place in the hotel.
- Ensure sophisticated culinary teasing happens at check-in, after massages, at poolside.
- Constantly monitor the teams' capacity and conduct empowering ongoing training.
- Conduct yearly F&B staff appraisals, identifying team members that can be promoted.
- Develop and get necessary F&B Standard Operating Procedures implemented.
- Follow up food-costs and optimize F&B operations profitability.
- Report food costs and expenditures to the accounting department.
- Prepare quotations for events and functions.
- Regularly suggest to the management new creative dishes and table and buffet setups.
- Ensure equipment are kept in perfect condition.

- Keep up-to-date inventories of equipment, supplies and foods (FIFO).
- From time to time greet guests, provide recommendations and collect their feedback.
- Ensure that services meet customer specifications and expectations.
- Suggest and conceive culinary events in line with our identity and specificities.
- Monitor activities conducted by other restaurants and original initiatives in the region.
- Maintain permanent contact with marketing team in regards to novelties and events.
- Source and procure excellent products, privileging local production and optimize costs.
- Liaise with food and drinks suppliers and ensure best cost efficiency is achieved.

2. Report

- To the hotel General Manager and accounting department for financial matters.

3. Profile / Competences

- Minimum of 2 years of proven successful experience as a Head Chef.
- Exceptional knowledge and understanding of Khmer cuisine.
- Passionate about innovative food and experimenting new local ingredients.
- Eager to provide outstanding culinary experiences.
- Able to work in split schedules, irregular and long hours.
- Team oriented and service minded.
- Able to manage a team of 10 people and inspire them.
- Well organized, with a strong ability to prioritize tasks.
- Able to meet deadlines in a pressured environment.
- Strong organizational skills with keen attention to details.
- Capable of supervising budgets and controlling costs.
- Aged 30 to 55, particularly motivated and available.

4. Conditions

- Full time, based in Siem Reap (Cambodia).
- Presence as required by the operation (split shifts), 6 days per week.
- Evening and weekend work necessary to support the teams and attend events.
- 2 years local contract with a 3-month probation.
- Startup date: October 2020.
- Competitive salary according to experience and qualifications.

Closing date: **25 October 2020**

Only shortlisted candidates will be contacted.

Please send CV (2 pages max), cooking portfolio and cover letter to
hr@templation.asia.