

## Vacancy: **Demi Chef de Partie** ***(Breakfast Shifts - Full-Time)***

### MARINA HOTEL CORINTHIA BEACH RESORT

Reporting directly to the Executive Chef, the selected candidate will play an important role in supporting the operation and production of the Kitchen Function.

The Candidate is expected to:

- Have a flair for the culinary art.
- Prepare relevant mis-en-plus.
- Prepare and produce dishes to specific recipes and methods.
- Maintain and ensure highest quality standards at all times.
- Maintain pre-set and established hygiene practices to comply with HACCP requirements.
- Work in a dynamic environment, be self-motivated and able to handle pressure.
- Interact and cooperate with team members.
- Portray a professional disposition.

The ideal candidate will:

- Hold an ITS Food Preparation & Production Diploma or equivalent.
- Have a valid Food Handler's Licence & HACCP Certification.
- Have an eye for detail.
- Be able to work under pressure and on own initiative.
- Be willing to work early morning shifts and weekends.
- Be able to work in a dynamic environment.

The working hours for the breakfast shift are from 3.30am and shifts vary and are not fixed.

Candidates are requested to submit their CV by e-mail to the Human Resources Department on: [hr@marinahotel.com.mt](mailto:hr@marinahotel.com.mt)