

Profile required: Executive Chef

Applications are invited from candidates possessing a culinary degree or diploma from the Institute of Hotel Management, Catering Technology & Applied Nutrition, established by the Government of India, Ministry of Tourism for serving the Jungle Lodges & Resorts on contract basis.

Qualification and other requirement: The candidate must possess a minimum of six years combined kitchen experience, out of which a minimum of two years should be in a leading Hotel/ Resort chain (minimum 3 star) in a similar role. He/She must have a wide knowledge of Continental, Oriental and Indian cuisine. He/she shall be responsible for maintaining targeted food cost, Menu planning for Buffets and its recipe, Hands-on approach to all operational aspects, Quality Control, Food and Operational Hygiene, formulating and implementing Training plan and Talent development for the kitchen staff. Pleasing personality and Fluency in English.. He/she must be willing to serve in any of the establishment of Jungle Lodges & Resorts Ltd, including interior areas.

Age: Below 35 years (age relaxation as per government norms).

Salary: Negotiable.

How to apply: The application must include a resume and a covering letter, clearly elaborating how the skills and expertise would contribute to the company. Updated CV with covering letter should be submitted to hrd@junglelodges.com latest by 21.02.2017, No correspondence in this regard will be entertained. Only shortlisted candidates will be contacted by the company.