

LA TARTARUGA LIMITED

WE'RE HIRING – COME AND JOIN OUR TEAM

Sous Chef/Chef de Partie to prepare pastry/menu planning and general food stock/cost control with thorough knowledge of food safety and hygiene, leading the production of dessert menus

Requirements:

- 1-2+ years' experience in the required or similar field (venezuelan cuisine background)
- Certificate in Hotel Management and/or Pastry or similar
- Basic knowledge of food & beverage

Banquet/Event Chef qualified in the art and science of food, combining technical cooking skills, seasonal banquet menus with a focus on menu designs, actively participating in tastings to drive sales and enhance guest. To work closely with the sales team to tailor dining experience.

Requirements:

- 1-2+ years' experience in the required or similar field (venezuelan cuisine background)
- General Chef Certificate or similar
- Minimum of 2 years experience in sales

Email applications to latartarugatobago@gmail.com

Applicants are also required to submit a copy of the application with Resume to:

Chief Manpower Officer, Ministry of Labour

Duke Place, 50-54 Duke Street, Port of Spain Or email to cmo.resumes@gov.tt.