



ES TRENC
MALLORCA

(PRE-OPENING)

HEAD CHEF

NENI Colònia de Sant Jordi

(f/m/d)

STRESS? WE ONLY KNOW BALAGAN

Bikini Island & Mountain Hotel Es Trenc is opening in Summer 2024 on the south-east tip of Mallorca, in the tranquil village of Colònia de Sant Jordi - 130 guest rooms & suites, our new NENI Colònia de Sant Jordi, 2 bar outlets, a concept store & supermercado, spacious event & retreat areas and a luscious & magical garden area adjoining the Mediterranean sea.

As our Head Chef your daily tasks will be a colorful fruit basket: creation of food menus for all our F&B outlets (breakfast, NENI Lunch Snacks & NENI Dinner), negotiate supplier contracts, place orders and check from deliveries to taste to waste, be inline with HACCP standards, responsible for the overall food cost...

On top, you are an enthusiastic and empathetic team leader with excellent communication skills.

Let's write the next Bikini chapter together and accompany every step of the pre-opening phase until the hotel opening and much further beyond.

WHAT'S WAITING FOR YOU?

- ☺ Well established & innovative restaurant concept around Europe
- ☺ Enjoy onsite training and support from our long-term Kitchen & F&B management team at NENI Port de Sóller
- ☺ We cannot get enough of her: learn and be inspired by NENI's creator Haya Molcho & her HQ team
- ☺ 5 working days/week with reporting of working hours
- ☺ Long season duration of up to 8 months: always be in action...
- ☺ ...yet also time to relax. Depending on capacities you are advised to take vacation days during the summer season
- ☺ Friends rates in partner hotels and discounts in all NENI restaurants
- ☺ Feel & act responsible! Be responsible! Let's make it ours.

WHAT'S IN YOUR LUGGAGE? YOU HAVE/YOU ARE....

- ☺ ...experienced Head Chef in a fast paced, high-volume restaurant located in a lifestyle hotel
- ☺ ...excellent product & preparation knowledge
- ☺ ...a creative, curious & cosmopolitan food artist loving real foods and strong flavors
- ☺ ...an empowering & motivating personality
- ☺ ...an honest communicator & detail-oriented organizer
- ☺ ...fluently speaking Spanish, good English skills, German is a nice plus – the more languages the better
- ☺ ...striving in a multicultural & energetic team

FROM PRE-OPENING TO HOTEL OPERATIONS

- ☺ Create our food menus in collaboration with the NENI Franchise Team & leave your own footprint with regular changing food specials
- ☺ Source for the best quality and most economical products – preferably locally and seasonally
- ☺ Lead job interviews, recruit & train your Kitchen team
- ☺ Optimize our breakfast buffet by striving to meet as many guest preferences as possible
- ☺ Supplier & order management according to the NENI Operations Manual
- ☺ Invoice Management according to Bikini's accounting standards
- ☺ Prepare reports for and participate in regular meetings and audits with the NENI HQ
- ☺ Responsible (together with the F&B Management) for the overall food cost & to be inline with the annual budget
- ☺ Report to our General Manager

Do you want to become part of the NENI world & be an ambassador of Bikini? Apply with your CV including a letter of motivation and salary expectations. We are looking forward to all applications and remain for all questions that may arise:

work@bikini-hotels.com