



ES TRENC
MALLORCA

NENI
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SOUS CHEF

(f/m/d)

AT NENI, WE DON'T JUST COOK FOOD – WE CREATE MOMENTS. READY TO LEAD THE WAY?

Set in charming Colònia de Sant Jordi, on Mallorca's south coast, Bikini Hotel Es Trenc is the ultimate beach destination where relaxed coastal vibes meet the energy of our vibrant lifestyle hotel. We offer more than just a hotel stay – it's a unique journey driven by tasteful NENI food, hippie design, rich music, mindful movement and heartfelt service. Our team of hospitality enthusiasts ensures attention to detail, unwavering reliability and deep expertise, while encouraging creativity, ease, and joy. Ready to join us at NENI Mallorca Es Trenc as Sous Chef and to create unforgettable moments?

WHAT'S WAITING FOR YOU?

- 🍷 Designhotel in a vibrant & dynamic atmosphere; by the founders of 25hours Hotels
- 🍷 Innovative & established restaurant concept around Europe
- 🍷 We cannot get enough of her: learn and be inspired by NENI's creator Haya Molcho & her HQ team
- 🍷 5 working days/week with digital reporting of working hours
- 🍷 Long season duration of up to 8 months with high occupancies. Always be in action...
- 🍷 ...yet time to relax. Depending on capacity you are advised to take vacation days also during the summer season.
- 🍷 Everyone is welcome, embracing individuality, unique personalities, and creativity
- 🍷 Want to explore the world? Benefit from friends' rates in partner hotels and discounts in many NENI restaurants
- 🍷 Welcome to our Bikini world: opportunities for professional growth and development

WHAT'S IN YOUR LUGGAGE?

- 🍷 Overflowing passion for cooking, bringing creativity and love for flavors to every dish
- 🍷 Proven experience as a Sous Chef in prestigious restaurants or hotels, with a focus on international cuisine
- 🍷 Innovative and visionary mindset, always exploring new trends and elevating gastronomy to the next level
- 🍷 Natural leadership skills, guiding and motivating the team towards success
- 🍷 Solid gastronomy background or equivalent experience – because a great chef never stops learning
- 🍷 Commitment to excellence with absolute mastery of food safety and hygiene standards – quality is our hallmark!!

WHAT'S YOUR JOB ABOUT?

- 🍷 Supervise kitchen staff and ensure compliance with quality and food safety standards.
- 🍷 Coordinate the production and presentation of dishes according to hotel standards.
- 🍷 Ensure all workstations are organized and stocked.
- 🍷 Maintain accurate inventory records and report any irregularities.
- 🍷 Ensure compliance with established recipes and data sheets.
- 🍷 Implement and monitor food hygiene and safety regulations.
- 🍷 Perform daily inspections to verify the cleanliness and maintenance of the kitchen area.
- 🍷 Ensure the freshness and quality of the ingredients used.
- 🍷 Collaborate in purchasing management and stock control to minimize waste.

Do you want to become a Bikini ambassador? Apply with your CV including a letter or even better video of motivation and your salary expectations. We are looking forward to all applications and remain for all questions that may arise:

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