



Are you looking for your next big adventure? Do you have a track record of excellence, a curiosity for life, and a passion for the outdoors, authentic experiences, and local culture? If this sounds like you, this opportunity may be just what you've been looking for.

The Place:

Botánika Osa Peninsula, Curio Collection by Hilton is located on Costa Rica's South Pacific Coast, a world-class sport fishing and eco-adventure destination. Slated to open in December 2021 as Costa Rica's first fully integrated, branded residential resort and marina development, Botánika will offer guests a truly immersive rainforest experience with a wide range of guided eco-adventures. With Corcovado National Park in its 'backyard' and the Pacific Ocean in its 'front yard,' Botánika is virtually surrounded by national parks and forest reserves. Its unrivalled location makes it the perfect base camp from which to explore Costa Rica's incredible biodiversity. Guests will enjoy countless amenities, including nature trails, themed gardens, a private beach club, and access to Crocodile Bay Marina, home to the largest private sport fishing fleet in Central and South America.

The Job:

Manages and oversees all food preparation/culinary operations (e.g. restaurants, pool bar kitchens, etc.) and support areas (purchasing, dish room) site-wide. Executes and ensures compliance with food safety and sanitation requirements/standards for all venues. Shares and exhibits culinary talents while guiding, training and developing staff. Monitors and improves guest and associate satisfaction levels while controlling and maximizing financial performance.

Executive Chef embraces the Curio brand and leads the effort to ensure the Botanika guest experience is distinguished and supports the Botanika brand.

Embraces, respects and invests in the local community through professional development and community involvement.

The Work:

- Manages kitchen management teams.
- Provides direction for all day-to-day operations.
- Understands associate positions well enough to perform duties in associates' absence or determine appropriate replacement to fill gaps.
- Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
- Utilizes interpersonal and communication skills to lead, influence, and encourage others.
- Advocates sound financial/business decision making skills.
- Develops and implements guidelines and control procedures for purchasing and receiving areas.
- Establishes performance goals, budget goals, team goals, etc.



- Ensures associate understanding of safety standards, monitoring processes and procedures related to safety.
- Provides recommendations and directions for menu development.
- Monitors raw and cooked food product quality to ensure standards are met.
- Determines food presentation standards and creates decorative food displays.
- Improves service by communicating and assisting individuals to understand guest needs, provides guidance, feedback, and individual coaching when needed.
- Manages day-to-day operations, ensuring the quality and service standards are meeting or exceeding the expectations of customers.
- Participates in interviewing and hiring of team members with the appropriate skills.
- Uses all available on the job training tools to train new associates and provide follow-up training as necessary.
- Communicates performance expectations in accordance with job descriptions for each position.
- Conducts a departmental orientation program for associates to receive the appropriate new hire training to successfully perform their job.
- **Business Acumen** - Understands and utilizes business information to manage everyday operations and generate innovative solutions to approach team, business, and administrative challenges.
- **Technical Acumen** - Understanding and utilizing professional skills and knowledge in a specific functional area to conduct and manage everyday business operations and generate innovative solutions to approach function-specific challenges.

Requirements:

- High school diploma or GED; 6 years experience in the culinary, food and beverage, or related professional area.

OR

- 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related major; 4 years experience in the culinary, food and beverage, or related professional area.