



ENVI LODGES

EXECUTIVE CHEF AL AHSA, KINGDOM OF SAUDI ARABIA

In striving to redefine luxury travel, ENVI Lodges was created to give travellers meaningful experiences as they immerse in a natural environment – wherever that may be.

With our sustainability mission at the centre of everything we do, working for ENVI means working for our planet. It means being part of a culture of respect, both of the local communities where we develop and the natural surroundings we inhabit.

As we grow our team, we are looking for remarkable individuals who share our passion and commitment to our guests and our environment. Individuals who work with a sense of purpose, eager to learn and thrive, good team players who know that everyone is playing a part in ENVI's success.

THE LODGE

Set to open its doors in Q4 2024, ENVI Al Nakheel consists of twenty-five pods nestled among date palm trees, with each featuring its own private pool.

Located in Al Ahsa, a region renowned for being one of the largest date producers worldwide, the lodge offers guests the opportunity to immerse themselves into the world of dates. From culinary delights to spa treatments, agricultural activities, wellness programs, and creative workshops, guests have the chance to embrace the multifaceted nature of this special fruit during their stay.

THE ROLE

ENVI Al Nakheel is looking to hire an experienced Executive Chef.

The Executive Chef will be responsible for overseeing all aspects of the lodge's culinary operations, ensuring the highest standards of quality, creativity, and sustainability in every dish. He/she will play a pivotal role in designing and executing a diverse menu that showcases the finest locally sourced, organic, and seasonal ingredients, providing guests with an unforgettable farm-to-table dining experience that aligns with ENVI's culinary philosophy.

EXECUTIVE CHEF

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RESPONSIBILITIES

PRE-OPENING & DAILY RESPONSIBILITIES

1. MENU DEVELOPMENT:
 - Create and innovate a seasonal menu that reflects the lodge's commitment to sustainability and local sourcing.
 - Introduce unique and signature dishes that showcase culinary creativity and expertise.
2. KITCHEN MANAGEMENT:
 - Lead, inspire, and manage a team of culinary professionals, fostering a collaborative and positive work environment.
 - Ensure efficient kitchen operations, maintaining high standards of cleanliness, organization, and safety.
 - Ensure menu costing is done.
3. SOURCING AND SUSTAINABILITY:
 - Establish relationships with local farmers, fishermen, and suppliers to secure the finest, sustainable, and organic ingredients.
 - Implement and promote eco-friendly practices in the kitchen, minimizing waste and energy consumption.
4. TRAINING AND DEVELOPMENT:
 - Provide ongoing training and development opportunities for culinary staff to enhance their skills and knowledge.
 - Stay updated on industry trends and best practices, incorporating relevant training into the team's skill set.
5. GUEST SATISFACTION:
 - Monitor guest feedback related to culinary services and implement corrective measures as necessary.
 - Anticipate guest needs and preferences, ensuring a personalized and memorable experience according to the lodge's philosophy.
6. COST CONTROL:
 - Implement effective cost control measures to minimize waste and optimize resource utilization.
 - Monitor food and labor costs, and develop strategies to reduce expenses while maintaining quality.
 - Conduct regular financial analysis and reporting to ensure budget adherence and profitability.

REQUIREMENTS

1. EDUCATION AND EXPERIENCE:
 - Proven experience as a Culinary Chef in a luxury hotel or fine dining restaurant.
 - Degree or diploma in Culinary Arts or related field.
 - Strong knowledge of international cuisines, culinary techniques, and kitchen equipment.
2. LEADERSHIP AND COMMUNICATION SKILLS:
 - Strong leadership qualities with the ability to manage and motivate a team on a daily basis
 - Excellent communication and interpersonal skills to effectively collaborate with teams, senior management, and external stakeholders.
3. ATTENTION TO DETAIL AND INTEGRITY:
 - Meticulous attention to detail to ensure the highest levels of cleanliness.
 - High ethical standards and integrity in managing and collaborating with colleagues on a daily basis.

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