



**ALHAMBRA**  
BOUTIQUE HOTEL LOŠINJ

### **Alfred Keller restaurant**

Alfred Keller restaurant, **1-Michelin star 2021 recipient**, takes a thoughtful approach to a great restaurant experience. The menu dispenses flavors in their purest form and the freshest natural ingredients. Drawing on the supervision and the years of experience of 2-Michelin stars and 18 Gault-Millau points Taverne zum Schäfli chef Christian Kuchler, Alfred Keller cuisine showcases distinctive flavors, masterful techniques and **Executive Chef Michael Gollenz** creative vision.

The restaurant is integral part of SLH – Virtuoso affiliated Boutique Hotel Alhambra, part of the luxury collection of Losinj Hotels & Villas properties.

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We are delighted to offer competitive wages and benefits, an inspiring work environment, ongoing learning & development interactive coaching, and an opportunity to be the best!

### **Primary Responsibilities:**

- With high integrity, ensure that guests experience the highest quality 5 star culinary standards
- Demonstrate creativity, personal commitment to service excellence
- Ensures that food quality and standards are maintained at all times
- Receives and examines food products and supplies to ensure quality and quantity meets hotels standards and requirements.
- Consistently prepare culinary items according to established recipes and demonstrate thorough knowledge of food preparation, presentation and service techniques
- Maintain cleanliness of all kitchen and prep areas
- Practice economy and maintain strict control on food portioning and wastage
- Participate in departmental training initiatives
- Maintains positive professional internal and external relationships towards Team Members
- Undertake other ad hoc related responsibilities, as required

### **Core Competencies & Essential Skills:**

- Understanding of international fine dining, wine and service standards and passion for food
- People oriented with ability to put guest needs first
- Strong organization skills with exceptional attention to detail, ability to prioritize workload, multi-task in a calm manner
- Excellent communication skills, ability to be an effective role model in culinary standards of conduct and grooming
- Creativity, decision making and problem solving
- Minimum 4 years culinary experience in world-class hotel.
- Previous experience in a renowned upscale/Michelin restaurant required
- Must be able to work a variety of shifts and required to work nights, weekends, and/or holiday

**Type of Contract:** Seasonal

**Starting Date:** February 2022

**Working Hours: Flexible:** – Expect 6 days work week

**Salary:** 1.500 € net per month