



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.

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

- In conjunction with the Executive Chef and Restaurant management team, provides leadership and direction to the culinary team
- With high integrity, lead Team members according to restaurant and hotel standards
- Ensure guests experience the highest quality 5 star culinary standards
- Inspires a high level of creativity
- Participate in recruitment and manage Team Members
- Manage the day-to-day culinary operation through hands-on personal involvement
- Maintain strict adherence to Food Safe and hygiene programs
- Is passionate about food trends and creativity – both locally and internationally; current on industry practices
- Verify that received goods are according to hotel standards
- Represents the Executive Chef, in his absence and undertake other ad hoc related responsibilities

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
- Exceptional leadership that inspires Team Members commitment, loyalty and motivation throughout progressive workplace practices

- 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 (nights, weekends, and/or holiday)

Type of Contract: Seasonal

Working Hours: Flexible – Expect 6 days work week

Salary: 1.800 € net per month