



## Cardo Hotels – Expert Grill Chef

The Grill Chef is responsible for the preparation and expert grilling of meats, fish, vegetables, and other foods, ensuring the highest standards of quality, safety, and presentation. This role requires in-depth knowledge of grilling techniques and meat cuts, working closely with the kitchen team to deliver exceptional culinary experiences.

### Qualifications & Skills

- Prepare and grill a variety of foods including meats, seafood, and vegetables according to company standards.
- Operate and manage charcoal ovens (e.g., Jospier, Pira) to achieve optimal grilling performance and flavor development
- Knowledge technical english for meat description
- Excellent knife skills, attention to detail, and speed.
- Monitor cooking times and food temperatures to ensure perfect doneness and food safety compliance.
- Clean and organize the grilling station throughout the service.
- Coordinate with chefs and kitchen staff to ensure timely and accurate plate preparation.

### Candidate profile

#### Education and Experience

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- Minimum 2 years of experience in grilling or barbecue cooking.

### Principal Accountabilities

- Monitor kitchen activities and coordinate tasks to ensure the timely preparation.
- Collaborate with the Executive Chef in menu creation, suggesting new dishes, seasonal menu changes, and

improvements.

- Deep knowledge of grilling methods: direct heat, indirect heat, smoking, searing, marinating, etc.
- Familiarity with different cuts of meat and preparation methods.
- Assist in managing kitchen costs by monitoring food wastage, portion sizes, and ingredient use
- Ability to work under pressure in a hot and fast-paced environment.

<http://cardohotels.com/>