

Chef

(40 hour work week)

Salary is negotiable with a

Minimum gross salary per month: Euro 3.218,00

The U.S. Ambassador to UNESCO seeks an experienced chef. The chef is directly responsible for the operation of the kitchen and food preparation for all official and family events ranging in size from 2 to 300. The chef ensures client and resident service and satisfaction, creates diverse menus and foods with attention to a variety of dietary needs and requirements, orders/purchases food with an eye on efficient cost management, and ensures that proper sanitation and hygiene standards are followed at all times. The Chef reports directly to the Residence manager

Requirements: Bi-lingual English/French is required. Must have a minimum of five years of progressively responsible culinary experience, with outstanding skills in menu development, pricing, budgeting, problem-solving, communications and training, or equivalent. Completion of a degree in culinary arts is required. Current food handlers permit and safe food certification are required.

Salary and benefits: Covered under the French Social Security system; retirement and national insurance plan administered by the Institut de Retraite Complémentaire des Employés de Maison (IRCEM). No housing provided. Thirteenth month bonus paid in December.