



With over 15 hotels and resorts under the brands Heritage, Adaaran, Turyaa and Aitken Spence Hotels & Resorts – Aitken Spence Hotels has presence in Sri Lanka, the Maldives, Oman, and India. We require dynamic, result oriented, and highly motivated individuals to be a part of the Spensonian family.

## Sous Chef (Turyaa Kalutara)

The ideal candidate should possess a Diploma/Degree in Culinary Arts from a recognized institute such as SLITHM. A minimum of 5 years' experience, preferably in the hotel industry, is essential to perform this role. Proficiency in menu planning, food costing, inventory management and modern cooking techniques along with a sound understanding of Sri Lankan/Western/international cuisine and kitchen equipment operation/maintenance are key attributes and competencies sought.

### **Main duties and responsibilities include:**

- Overseeing daily kitchen operations and ensuring a smooth workflow
- Assisting the Executive Chef in designing menus in line with guest preferences/trends
- Ensuring high-quality preparation/presentation of dishes in line with standards
- Training kitchen staff to enhance their skills and maintain consistency
- Monitoring food stock levels, coordinating with suppliers, and ensuring proper storage
- Adhering to food safety regulations (HACCP, ISO standards etc.) and maintaining cleanliness
- Addressing guest feedback and accommodating special dietary requests

Apply via Topjobs or email your curriculum vitae to [careers@aitkenspence.lk](mailto:careers@aitkenspence.lk) together with the names of three non-related referees. Indicate the position applied for, the company name, and the **job code 22596R0125** on the subject line of the email when sending your CV. Only short-listed candidates will be notified.