



Are you looking for your next big adventure? Do you have a track record of excellence, a curiosity for life, and a passion for the outdoors, authentic experiences, and local culture? If this sounds like you, this opportunity may be just what you've been looking for.

The Place:

Botánika Osa Peninsula, Curio Collection by Hilton is located on Costa Rica's South Pacific Coast, a world-class sport fishing and eco-adventure destination. Slated to open in December 2021 as Costa Rica's first fully integrated, branded residential resort and marina development, Botánika will offer guests a truly immersive rainforest experience with a wide range of guided eco-adventures. With Corcovado National Park in its 'backyard' and the Pacific Ocean in its 'front yard,' Botánika is virtually surrounded by national parks and forest reserves. Its unrivalled location makes it the perfect base camp from which to explore Costa Rica's incredible biodiversity. Guests will enjoy countless amenities, including nature trails, themed gardens, a private beach club, and access to Crocodile Bay Marina, home to the largest private sport fishing fleet in Central and South America.

The Job:

Supervises, directs and develops all kitchen/culinary staff to ensure consistent, high quality products are produced. Ensures overall success of daily kitchen operations. Exhibits culinary talents by personally performing tasks while leading the staff and managing all food related functions including food production, purchasing and sanitation. Focuses to continually improve guest and associate satisfaction while maintaining the operating budget. Ensures food safety and sanitation standards are in place and compliant.

Embrace the Curio brand and leads the effort to ensure the Botanika guest experience is distinguished and supports the Botanika brand.

Embraces, respects and invests in the local community through professional development and community involvement.

The Work:

- Ensures Culinary Standards and Responsibilities are met.
- Leading Kitchen Operations
- Ensuring Exceptional Customer Service
- Maintaining Culinary Goals
- Conducting Human Resources Activities
- Establish cleaning standard according with Ministerio De Salud
- Displaying leadership by being adaptable, communicating effectively, displaying professionalism and leading through example, vision and values.
- Managing execution for successful results while building relationships with associates and customers.



- **Business Acumen** - Understands and utilizes business information to manage everyday operations and generate innovative solutions to approach team, business, and administrative challenges.
- **Technical Acumen** - Understanding and utilizing professional skills and knowledge in a specific functional area to conduct and manage everyday business operations and generate innovative solutions to approach function-specific challenges.

Requirements:

- High school diploma or GED; 4 years' experience in the culinary, food and beverage, or related professional area.

OR

- 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related major; 2 years' experience in the culinary, food and beverage, or related professional area.