

Job Description

We are seeking a dynamic, enthusiastic, and self-motivated individual of high integrity to join our team as Demi Chef De Partie. The ideal candidate will possess strong professional qualifications, a solid work ethic, and exceptional skills. Reporting directly to the Head of Production the successful candidate will be responsible to drive efficiency improvements through the adoption of innovative methodologies and technologies.

- Preparation of snacks and main meals for Delay Flights / Public Restaurant / Transit and other Lounges.
- Cook menu items in cooperation with the rest of the kitchen staff.
- Maintain and achieve a high standard of food quality, preparation, production and to assist in service.
- Raise Kitchen orders for suppliers of raw materials (meat, fish and vegetables) as per the daily / weekly requirements.
- Control the cost and wastages.
- To report hazards and maintenance requirements in the workplace to the relevant parties and follow up.
- Inspect and approve quality and freshness of raw materials.
- Liaise with Senior Service Supervisor in order to ensure that there is proper co-ordination between the production and service departments.

Requirements

- Six passes for G.C.E. (O/L) including passes for English & Mathematics with Full/Part Professional Qualification in the relevant field with 5 years of culinary experience in a recognized star-class hotel.
OR
- Passed in G.C.E (A/L) with Full/Part Professional Qualification in the relevant field 5 years of culinary experience in a recognized star-class hotel.

Good Knowledge on HACCP standards/ ISO & food costing, IT literacy including sound knowledge in MS Office, Excel and PowerPoint and excellent written and oral communication, leadership skills, negotiation skills, sound planning and organizing skills coupled with a methodical approach to work would be most advantageous.

Benefits

The selected candidate can be assured of an attractive remuneration package with fringe benefits.

Job Information

Grade

6

Division Name

EK Lounge

Date Opened

08/06/2026

Application Closing Date

22/06/2026

Job Type

Full time

Industry

Hospitality

City

Katunayake

Province

Western Province

Country

Sri Lanka

Postal Code

11450