

Job Opportunity:

COOK

Location:

Hersonissos, Heraklion, Crete

Company:

Belvedere Royal Imperial Resort

Employment Type:

Full-time

Job Category:

Seasonal Staff

Position Overview

Belvedere Royal Imperial Resort is seeking an experienced and passionate Cook to join the kitchen team. The ideal candidate will be responsible for preparing high-quality meals, maintaining hygiene standards, and working collaboratively in a fast-paced and dynamic environment.

Key Responsibilities

- Supervise and prepare meals according to the hotel's culinary standards
- Contribute creative recipes and ideas to enhance the dining experience
- Ensure high standards of food quality, taste, and presentation
- Monitor and manage ingredients, inventory, and food storage
- Collaborate with kitchen staff to maintain smooth operations
- Daily inspection and cleanliness of kitchen equipment and workspaces
- Ensure full compliance with food safety and hygiene regulations (ISO, HACCP), including regular checks and staff training
- Calculate recipe costs and minimize waste to optimize food resources

Required Qualifications

- 1–2 years of experience in a similar role in a 4★ or 5★ hotel
- Degree in Culinary Arts or related field
- Excellent knowledge of modern cooking techniques and food trends
- Fluent in English (spoken and written)
- Experience in cost control and kitchen productivity management
- Strong knowledge of HACCP / ISO standards in food & beverage departments
- Professional demeanor, team spirit, and courtesy
- Ability to work under pressure and manage multiple tasks
- Creativity, attention to detail, and aesthetic food presentation skills

What We Offer

- Competitive salary package
- Complimentary meals during shifts
- Staff transportation to/from Heraklion
- Training and ongoing professional development
- Opportunities for career growth
- A positive and team-oriented work environment

Apply now by sending your CV to: hr@belvedereresort.com