



JOB DESCRIPTION

Position: Head Chef
Location: Cape Santa Maria Beach Resort, The Bahamas
Term: Six month contract (Room and Board provided)

Position Summary:

The contract Head Chef position is a unique opportunity for a Canadian Chef to utilize your expertise in food and beverage management while living and working on one of the most beautiful beaches in the Bahamas. Reporting to the Resort General Manager, the Head Chef will work hands-on with a small, dedicated kitchen team to deliver consistently high-quality meals, support the kitchen team training, and maintain efficient and cost-effective food service operations.

Key Responsibilities:

- Lead and supervise the kitchen team in all aspects of daily operations including food preparation, service, and cleanup, and maintaining a consistent presence for daily service
- Develop seasonal and event-based menus with a focus on fresh, local, and cost-effective ingredients
- Adapt plans and menus based on the availability of ingredients and supply chain limitations common to remote environments
- Partner with the General Manager to manage food costing, portion control and pricing aligned with operational budgets and profitability targets
- Oversee inventory management and ordering, ensuring availability while minimizing waste
- Train and coach staff in food preparation, safe handling, plating, and portioning techniques
- Ensure a consistent, high-quality food service aligned with guest expectations and resort standards, including engaging with guests to receive feedback and enhance the dining experience
- Uphold rigorous cleanliness, food safety, and sanitation standards at all times
- Collaborate with resort leadership to plan and execute culinary services for weddings and special events
- Maintain kitchen facilities and ensure all equipment is in good working condition – clean, safe and operational
- Foster a positive and collaborative kitchen culture grounded in professionalism, adaptability, and high-quality service
- Other duties as assigned

Required Qualifications and Experience:

- Minimum 5 years of progressive experience in food and beverage or kitchen management
- At least 2 years in a supervisory role, with proven ability to lead and inspire a small, diverse team
- Hands-on experience working in remote or resource-limited environments required
- Strong understanding of food costing, ordering, inventory systems, and menu development
- Excellent time management, communication, and organizational skills

- Creative, flexible, and solution-oriented, with a passion for delivering outstanding guest experiences
- Familiarity with food safety certifications and sanitation best practices

Beneficial Experience and Education:

- Experience in resort, hotel, or boutique hospitality settings
- Experience with wedding or event catering
- Culinary training or certification or equivalent experience

Compensation and Benefits

- Contract rate: \$5,000 CAD per month
- Six-month contract
- Room and board provided, including airfare to and from the island
- Live and work in a stunning beachfront location
- Experience new cultures and connect with a passionate hospitality team

Additional Information

This is a live-on-site position in a remote setting. Candidates must be comfortable with a flexible, dynamic environment and be willing to contribute beyond their role when needed as part of a small resort team.