

POSITION: SOUS CHEF - AM

Mrs. Parker hopes you are up for the challenge and excited to be part of a diverse cast of cohorts and a worldly clientele. If you are confident in your abilities and passionate about cooking up fabulous culinary experiences, then step up to Mrs. P's Happy Luxe.

The Sous Chef is an essential part of Mrs. P's team! You will be responsible for preparing all the essentials needed so that she can wine and dine her guests. You are a member of a culinary team that will ensure that all of Mrs. P's standards are met without skipping a beat!

You will assist in the overall management of the kitchen. Supervise the morning staff, food preparation and perform a variety of administrative duties. Must be "in the know" about our Estate, occupancy levels, VIP's, groups, and banquets.

Are you ready for Happy Luxe?

- ✓ Are you a multi-tasker?
- ✓ Can you exceed our guests' palate expectations?
- ✓ Do you have an outgoing personality, positive attitude, initiative, and flair?
- ✓ Can you handle pressure and resolve guest issues with panache?

Do you have these Essentials?

- ✓ Do you have 2-3 -year's culinary experience in an upscale restaurant, hotel or resort environment?
- ✓ Can you supervise the morning team?
- ✓ Do you have the expertise to prepare recipes as outlined by the Chef?
- ✓ Can you cook and keep the kitchen clean and organized all at the same time?
- ✓ Can you properly operate stoves, grills, fryers, broilers etc. while complying with all safety regulations?
- ✓ Are you able to push full food carts weighing up to 200 pounds?

Think you're ready to step up to Happy Luxe – where quality has no ceiling and warmth knows no boundaries? If so – email your resume to ldibley@theparkerpalmsprings.com or fax to 760/321-4603. Of course, you are welcome to come and apply in person.