



**ONE (1) FULL TIME  
EXECUTIVE CHEF**

Oversee operation of kitchen situated in a 416-room resort with three (3) onsite restaurants; Oversee the preparation of approximately 1,000 dishes daily for breakfast, lunch and dinner settings; Supervise and coordinate activities of cooks and other food preparation workers; Develop recipes and determine how to present dishes; Plan menus and ensure the quality of meals; Inspect supplies, equipment, and work areas for cleanliness and functionality; Hire, train, evaluate, reprimand and supervise cooks and other food preparation workers; Check the freshness of food and ingredients; Estimate, order and maintain an inventory of food and supplies; and Monitor sanitation practices and follow kitchen safety standards.

**Qualifications:** High School Graduate or equivalence is acceptable; Five (5) years of experience in Restaurant/Hospitality setting with at least 4 years experience in executive chef capacity; and Must be knowledgeable in the preparation and presentation of professional international cuisine.

Send Resume: Pina M. Deleon Guerrero, Senior Human Resources Manager, Asia Pacific Hotels, Inc. dba Fiesta Resort & Spa Saipan (A Tan Holdings Company), P.O. Box 501029, Saipan, MP 96950; by facsimile (670) 234-7049; or by e-mail to [pina\\_guerrero@fiestasaipan.com](mailto:pina_guerrero@fiestasaipan.com)

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