

GRAND CAYMAN

CAYMAN ISLANDS

Position: SOUS CHEF (Chef de Cuisine) of Perle**Reporting Relationship:** Executive Chef and Sous Chef**Location:** ONE GT, Grand Cayman - Goring Avenue Grand Cayman, Cayman Islands KY1-1105**Work Type:** 100% On-Site

Position Summary: As the Restaurant Manager of Perle, you will oversee the daily operations of a signature dining destination where French gastronomy meets Mediterranean innovation. Perle is a refined yet high-energy venue, known for its modern coastal cuisine, ambient atmosphere, and striking design. In this role, you will lead the front-of-house team to deliver seamless, elevated service that complements Perle's culinary excellence. You will manage staffing, training, and guest relations, while collaborating with chefs, mixologists, and music curators to create a cohesive and immersive dining experience. Your leadership will ensure operational efficiency, uphold the highest standards of hospitality, and drive a culture of excellence and creativity.

About Perle: An evening destination where French gastronomy meets Mediterranean innovation. At Perle, we elevate the art of fine dining, creating a modern expression of classical coastal cuisine, all set in a beautiful space with ambient energy.

About ONE GT (Grand Cayman): Expected to open by the end of 2025, ONE GT is Grand Cayman's premier luxury urban residential resort. Located in the heart of George Town, our 10-story landmark features the island's only rooftop infinite-edge pool, high-end dining options, a pastry café, and stunning 360-degree views. The resort is steps away from luxury shopping, gourmet dining, and cultural landmarks, offering a seamless balance of productivity and relaxation. ONE GT has been awarded the 5-star winner and nominee for several regional awards and won Best Hotel Architecture Cayman Islands and Best New Hotel Construction & Design.

About Remington Hospitality: ONE GT, Grand Cayman is managed by Remington Hospitality. When you build a career at Remington, you achieve success, growth, and friendships. We offer endless opportunities and so many reasons to stay with us. As a team, we roll up our sleeves to take care of our guests and celebrate success together. Expectations are clear, collaboration is encouraged, and opportunity is there-if you reach for it. Come join us and succeed in our dynamic culture where you are valued and appreciated.

Core Responsibilities:

- **Lead Front-of-House Operations:** Oversee daily service execution, ensuring smooth coordination between hosts, servers, bartenders, and support staff.
- **Deliver Elevated Guest Experiences:** Maintain a high standard of hospitality, anticipating guest needs and resolving issues with professionalism and grace.
- **Team Leadership & Development:** Recruit, train, and mentor staff to uphold Perle's service standards and foster a culture of excellence and collaboration.
- **Operational Efficiency:** Manage scheduling, inventory, and vendor relationships to ensure cost-effective and seamless operations.
- **Collaborate Cross-Functionally:** Work closely with the Chef de Cuisine, mixologists, and music curators to create a cohesive and immersive dining experience.
- **Maintain Brand Standards:** Ensure that all aspects of service, ambiance, and presentation reflect Perle's identity as a modern, coastal fine dining destination.
- **Drive Revenue & Performance:** Monitor financial performance, implement strategies to optimize profitability, and support marketing initiatives.



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- **Ensure Compliance & Safety:** Uphold health, safety, and sanitation standards in accordance with local regulations and company policies. Follow as well as implement and review/monitor the Cash handling procedures established by the Hotel.
- **Guest Relations & Feedback:** Engage with guests to gather feedback, build loyalty, and continuously refine the dining experience.

Knowledge, Skills, and Competencies:

- Minimum three (3) years of experience in upscale or fine dining restaurant Leadership.
- Strong leadership and team development capabilities.
- Wine expertise is required, with certification (WSET, Court of Master Sommeliers, or equivalent) or sommelier-level training.
- Advanced Experience with wine selection, service, and pairing recommendations.
- Excellent guest service and conflict resolution skills.
- Proficiency in budgeting, scheduling, and inventory control.
- Strong computer skills in Microsoft Suite, Point of Sale systems, Inventory systems, Reservation systems, Efficiency/scheduling systems.
- Knowledge of health, safety, and sanitation regulations.
- Ability to collaborate across culinary, bar, and entertainment teams.
- Detail-oriented with a focus on ambiance and presentation.
- Strong communication and organizational skills.
- Passion for hospitality and creating memorable guest experiences.
- Required to work extended hours, including weekends, public holidays, and late nights.

Additional Requirements: This job description is not an exhaustive list of all job functions required for this position. Additional duties may be assigned as needed based on business demands.

Preference will be given to Caymanians and Permanent Resident Holders (P.R. & RERC Holder)

