

Position: Line Cook / CDP

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: The Line Cook / CDP is responsible for preparing, cooking, and presenting menu items according to hotel standards and recipes. This role requires efficiency, attention to detail, and strong teamwork to ensure consistent quality and timely service. The Line Cook / CDP contributes to the hotel's culinary reputation by upholding hygiene and safety standards while supporting the Chef de Cuisine in delivering exceptional dining experiences.

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:

- Prepare all menu items following recipes and yield guides.
- Meet with Sous Chef to review assignments, anticipated business levels, changes and other information pertinent to the job performance.
- Set up workstation with required mise en place, tools, equipment and supplies. Breakdown workstations and complete closing duties at the end of last shift of the day.
- Inspect the cleanliness and working conditions of all tools, equipment and supplies.
- Start prep work on items needed for the particular menu of the day and assist Line Cooks on same throughout the shift.
- Maintain proper storage procedures as specified by Health Department and hotel requirements. Follow food handling guidelines.
- Perform other duties as assigned.

Knowledge, Skills, and Competencies:

- 3 years' experience as a Line Cook at a hotel/resort or restaurant.
- Ability to work at all stations on the line.
- Food handling certification required.
- Computing basic arithmetic



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- Comprehend and follow recipes, including the ability to expand/condense recipes
- Regular attendance according to established guidelines
- May be required to work varying schedules to reflect the business needs of the property
- Focus and maintain attention to tasks, and complete work assignments on time despite frequent interruptions
- Ability to maintain excellent relationships with staff and maintain staff and guest confidentiality at all times

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)

