

GRAND CAYMAN

CAYMAN ISLANDS

Position: SOUS CHEF (Chef de Cuisine) of BYŪ**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 SOUS CHEF (Chef de Cuisine) of BYŪ you will be responsible for leading the culinary vision and daily operations of BYŪ, a rooftop dining destination that blends island-Asian fusion cuisine with high-energy ambiance and striking design. You will craft innovative, sensory-driven menus, oversee kitchen staff, and ensure flawless execution of dishes that match the restaurant's bold identity. Your role includes maintaining the highest standards of quality, safety, and presentation, while collaborating with mixologists, music curators, and the hospitality team to deliver an unforgettable, immersive guest experience.

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 Kitchen Operations:** Oversee daily culinary activities across BYŪ, ensuring smooth and efficient service.
- **Menu Development:** Create innovative, seasonal, and locally inspired menus in collaboration with the Executive Chef.
- **Team Leadership:** Assist with Hiring, train, and manage kitchen staff, fostering a culture of excellence, collaboration, and continuous improvement.
- **Kitchen Operations Management** – Oversee day-to-day culinary operations for BYŪ, ensuring smooth service and adherence to SOPs. Collaborate closely with FOH management to ensure smooth communication between BOH and FOH. Be involved in overall Planning of Style of service and Steps of Service for Both FOH and BOH.
- **Quality Control & Cost Management:** Maintain high standards of food quality, presentation, and consistency. Manage ordering, stock rotation, manage inventory, and waste reduction; monitor food and labor costs and work within budget parameters set by the Executive Chef.
- **Compliance & Safety:** Enforce health, safety, and sanitation regulations in all kitchen areas.
- **Vendor Relations:** Build, maintain strong relationships with suppliers ensuring quality/ sustainability
- **Event Support:** Contribute to the planning and execution of special events, tastings, and promotional activities.
- **Guest Interaction** – Engage guests as needed to receive feedback and enhance the dining experience.
- **Innovation & Trends** – Introduce new techniques, recipes, and plating styles, keeping the offering fresh and competitive.



Knowledge, Skills, and Competencies:

- Minimum three (3) years of experience in a senior culinary leadership role, preferably in high-end, concept-driven restaurants.
- Formal culinary education or equivalent professional training.
- Deep understanding of Asian and island-inspired cuisines, with a passion for fusion and innovation.
- Proven ability to lead and inspire diverse kitchen teams in a fast-paced, high-energy environment.
- Strong knowledge of food safety, sanitation standards, and kitchen operations.
- Excellent organizational, communication, and time management skills.
- Experience with cost control, inventory management, and vendor relations.
- Ability to collaborate across departments to deliver a cohesive and immersive guest experience.
- Strong computer skills in Microsoft Suite, Point of Sale systems, Inventory systems, Reservation systems, Efficiency/scheduling systems.
- 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)

