

## Assistant Chef

The Assistant Chef helps the Head Chef to manage daily kitchen operations. He/ she is also expected to anticipate and resolve problems in the kitchen.

### Responsibilities

- Refer to the list of needed ingredients on a day-to-day basis and check inventory
- Prepare ingredients for cooking and work with the kitchen assistants
- Assist head chef in cooking dishes according to set recipes
- Monitor food budgets and make sure that all supplies are purchased within the set budget.
- Ensure food items are stored in a safe and orderly manner
- Maintain kitchen order by ensuring the cleanliness of tables, counters and work areas
- Maintain knowledge of all recipes
- Set prepared dishes so that they look aesthetically pleasing
- Perform other duties as assigned by your supervisor(s)

### Requirements

- Culinary Degree/Diploma
- Minimum of 3 years' work experience as a chef
- Expert multitasking ability
- Great interpersonal skills
- Exemplary work ethic in a high-pressure environment
- Passion and pride for delighting people with food