

Head Chef

The Head Chef is responsible for planning the menu and ensuring that each dish is nutritious and meets the highest quality standards.

Responsibilities

- Ensure that all food is of excellent quality and served in a timely manner.
- Plan the menu, keeping in mind budget and availability of seasonal ingredients.
- Coordinate kitchen staff and provide assistance as required
- Train staff to prepare and cook all the menu items
- Enforce safety and sanitation standards in the kitchen
- Monitor industry trends and create new recipes to keep the menu fresh
- Receive feedback and make improvements where necessary
- Perform other duties as assigned by your supervisor(s)

Requirements

- Culinary Degree/Diploma
- Minimum of 5 years' work experience as a chef
- Knowledge of culinary arts
- Expert in sanitation and quality control
- Portfolio of creative and unique dishes
- Expert multitasking ability
- Great leadership and interpersonal skills
- Exemplary work ethic in a high-pressure environment
- Passion and pride for delighting people with food