



Head Chef
VX SERVICES LIMITED

Job Category: Hospitality/Travel/Tourism

Job Source: nrbjobs.com

Job Summary

Employment Type: Full Time

Gender: Any

Career Level: Entry Level

Salary: Negotiable

Posted On: 21 Sep 2024

Application Deadline: 19 Oct 2024

Job Context

- We are looking for a head Chef, or Chef de Cuisine who is a culinary expert and oversees the full kitchen operations including Hot, Cold and Pastry & Bakery section and managing the staff.

Job Description/Responsibility

- The main duties and responsibilities include:
 - Develop and execute new menus that align with our culinary vision and overhauling menus to attract more clientele.
 - Ensure the highest standards of food quality, taste, and presentation.
 - Lead and manage the kitchen staff, fostering a collaborative and efficient working environment.
 - Manage kitchen operations, including inventory, budgeting, and cost control.
 - Uphold and enhance food safety and sanitation practices.
 - Collaborate with the management team to align kitchen operations with overall business goals.
 - Ensure receiving of best quality ingredients with affordable prices from Supplier.
 - Oversee the maintenance of kitchen equipment and organizing repairs if required.
 - Ensure high standard customer satisfaction in terms of service and culinary experience.

Education Requirements

- Diploma(Diploma (Vocational)) completed.

Experience Requirements

- No experience is required.

Skills Requirements

- The ability to constantly perform well in a high-pressure and fast-paced environment
- Excellent organizational skills to ensure the smooth running of a kitchen
- In-depth knowledge of all the sections (Hot, Cold, Pastry & Bakery) in a kitchen to efficiently manage operations
- Strong leadership skills to effectively manage and motivate a kitchen team
- Solid financial acumen, including the ability to manage a budget
- Creativity and superior culinary skills to create exceptional dishes for an establishment's menu
- Computer literacy, including a working knowledge of relevant software programs, such as a point-of-sale system, Microsoft Office and ERP system
- Business acumen to make sound decisions regarding things like menu prices and kitchen processes
- Culinary degree or equivalent professional training.
- Proven experience as a Head Chef (or Chef de Cuisine or Executive Chef) in a reputed chain restaurant.
- Strong knowledge of various cooking methods, ingredients, and cuisines.
- Demonstrated leadership skills and ability to manage a diverse team.
- Excellent communication, problem-solving, and organizational skills.
- A passion for culinary excellence and innovation.
- Ability to adapt to sudden changes and remain calm under pressure.

Ability and Expertise:

- Qualified Chef
- Experience and success in equivalent job roles
- Punctual, organized and trustworthy
- Professional appearance
- Ability to manage other people
- Ability to motivate staff .
- Excellent communication skills
- Ability to resolve conflict in a constructive manner
- Ability to solve problems and think out of the box
- Willingness to take initiative and make decisions
- Ability to delegate tasks effectively.

Work Area

- Applicant should have experience of working in the following category(ies):

Hospitality/Travel/Tourism

Industry Type

- Experience should include the following skills: IT/Telecommunication