

## Job title: Chef

### Key Responsibilities:

#### 1. Food Preparation & Cooking

- Prepare and cook dishes according to the menu, recipes, and restaurant standards.
- Ensure consistency in taste, presentation, and portion control.
- Experiment with new recipes and techniques to enhance the menu.
- Maintain high standards of food quality, taste, and texture.

#### 2. Menu Development & Planning

- Assist in designing and updating the menu based on customer preferences and seasonal availability of ingredients.
- Develop signature dishes and ensure a balance of flavors.
- Consider food costs, portion sizes, and kitchen efficiency while planning menus.

#### 3. Kitchen Management & Operations

- Supervise and train kitchen staff, including cooks, prep cooks, and dishwashers.
- Maintain proper inventory levels and order supplies when necessary.
- Monitor food costs, minimize waste, and optimize ingredient usage.
- Ensure all kitchen equipment is properly maintained and in good working condition.

#### 4. Food Safety & Hygiene Compliance

- Ensure compliance with health and safety regulations, including food handling, storage, and sanitation.
- Maintain cleanliness and organization in the kitchen at all times.
- Enforce proper food labeling and storage procedures to prevent contamination.
- Conduct regular inspections to uphold hygiene standards.

#### 5. Team Leadership & Training

- Motivate and mentor kitchen staff to improve skills and efficiency.
- Assign tasks, set expectations, and ensure smooth workflow in the kitchen.
- Address any staff-related issues and resolve conflicts professionally.

#### 6. Customer Service & Presentation

- Work closely with front-of-house staff to ensure timely service.

- Occasionally interact with customers for special requests or feedback.
  - Ensure that dishes are plated attractively and served at the right temperature.
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#### **Qualifications & Experience:**

- **Education:** Culinary diploma or degree (preferred but not mandatory).
- **Experience:** Minimum 7 years of experience as a chef or in a similar role in fine dining high end restaurants.

#### **Required Skills:**

- Strong knowledge of various cooking techniques, cuisines, and ingredients.
- Excellent knife skills and ability to work efficiently in a fast-paced environment.
- Leadership and team management skills.
- Ability to multitask and prioritize tasks under pressure.
- Creativity and passion for food innovation.
- Strong organizational and time management skills.
- Knowledge of kitchen budgeting and cost control.
- Familiarity with food safety regulations and best practices.

#### **Work Environment & Physical Requirements:**

- Must be able to stand for extended periods.
- Ability to lift heavy kitchen equipment or ingredients (up to 50 lbs).
- Work in a hot, fast-paced environment.
- Flexible work schedule, including evenings, weekends, and holidays.