



Executive Chef

Job brief

We are looking for a creative and proficient in all aspects of food preparation, Executive Chef. You will be the chief of all chefs in the outlets. Responsible for the consistent preparation of innovative and creative cuisine of the highest quality, presentation and flavor for the dining rooms, banquets and other food facilities, results in outstanding guest satisfaction. Additionally responsible for the smooth running of the kitchen and manage areas of profit, stock, wastage control, hygiene practices and training within the kitchen.

Responsibilities

- Trains, develops and motivates chef in all outlets to meet and exceed established food preparation standards on a consistent basis.
- Teaches preparation according to well defined recipes and follows up and discusses ways of constantly improving the cuisine at the property.
- Display exceptional leadership by providing a positive work environment, counseling employees as appropriate, demonstrating a dedicated and professional approach to management, and supervise kitchen staff's activities
- Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
- He should advocate sound financial/business decision making, demonstrates honesty, integrity and also leads by example.
- Estimate food requirements and food/labor costs
- Arrange for equipment purchases and repairs
- Manage kitchen staff
- Rectify arising problems or complaints
- Perform administrative duties
- Comply with nutrition and sanitation regulations and safety standards
- Keep time and payroll records
- Maintain a positive and professional approach with coworkers and customers

Requirements

- Proven working experience as an executive chef, especially in a corporate hospitality company
- Excellent record of kitchen management
- Ability to spot and resolve problems efficiently
- Capable of delegating multiple tasks
- Communication and leadership skills
- Keep up with cooking trends and best practices
- Working knowledge of various computer software programs
- BS degree in Culinary science or related certificate