

L A L A G U N A

B E A C H B A R

Chef

As a Chef, you will be responsible to bringing a superior lifestyle experience by preparing a delicious meal for our customer on the stunning tropical Indonesian Island of Bali.

Chef responsibilities include studying recipes, setting up menus and preparing high-quality dishes. You should be able to oversee and delegate tasks to kitchen staff to ensure meals are prepared in a timely manner. Also, you should be familiar with sanitation regulations. If you have experience with advanced cooking techniques and non-traditional ingredients, we'd like to meet you.

Chef responsibilities as follows:

- Design and create the menu and recipes for restaurants and events
- Check freshness of food and ingredients
- **Review food and beverage purchases, manage cost and wastage**
- **Establish culinary standards to the team**
- Supervise and coordinate activities of cooks and other food preparation workers
- Develop recipes and determine how to present the food
- Plan menus and ensure uniform serving sizes and quality of meals
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- **Hire, train, and supervise cooks and other food preparation workers**
- Order and maintain inventory of food and supplies
- Monitor sanitation practices and follow kitchen safety standards
- Work as a team with other departments

We are looking for a Chef who fulfill requirements as follows:

- Proven work experience as a Chef (minimum **3 years**)
- **Experience in a restaurant or beach club in Asia preferred**
- **Should be able to give a training based on restaurant standards and the upcoming trends**
- Hands-on experience with various kitchen equipment (e.g. grillers and pasta makers)
- Advanced knowledge of culinary, baking and pastry techniques
- **Strong knowledge and skills of Mediterranean cuisine**
- **Cost and stock control experience**
- Leadership skills, excellent time management abilities
- Ability to remain calm and undertake various tasks
- Up-to-date knowledge of cooking techniques and recipes
- **Culinary school diploma preferred**, familiarity with sanitation regulations is a plus

Application should be send to recruitment@lydbaligroup.com
Subject: Chef La Laguna