**Role:** Chef

**Reporting to:** General Manager/Head Chef

**Location of role**:

**Job purpose**

As Chef, you will be responsible in leading our kitchen in preparing amazing food for our customers. Your duties will include cooking meals unique to the restaurant and training and leading kitchen staff. You will maintain a safe and healthy work environment.

**Key responsibilities**

* Control and direct the food preparation process and any other relative activities
* Approving and polishing dishes before they reach the customer
* Determining food inventory needs, stocking and ordering
* Organising staff shifts and scheduling
* Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines
* Being responsible for health and safety
* Being responsible for food hygiene practices
* Working closely with management to meet revenue objectives

**Essential Skills and Experience:**

* Proven experience as a Grill Chef
* Exceptional proven ability of kitchen management
* Ability in dividing responsibilities and monitoring progress
* Outstanding communication and leadership skills
* Up-to-date with culinary trends and optimized kitchen processes
* Credentials in health and safety training