

Chef – Job Description

A Chef is responsible for planning, preparing, and executing high-quality meals while ensuring excellent kitchen operations. This role involves menu creation, food preparation, team leadership, and maintaining strict standards of cleanliness, safety, and food quality.

Key Responsibilities

Plan and design menus, including daily specials and seasonal offerings.

Prepare and cook meals to consistently high standards.

Oversee all kitchen operations, ensuring efficiency and organization.

Manage food inventory, order supplies, and control food cost.

Train, supervise, and support kitchen staff, ensuring proper food handling and preparation.

Ensure compliance with food safety, sanitation, and hygiene regulations.

Monitor presentation and taste to maintain restaurant quality.

Collaborate with management on menu pricing, kitchen improvements, and customer feedback.

Maintain equipment and report repair needs.

Manage kitchen schedules and delegate tasks to ensure smooth workflow.

Skills & Qualifications

Proven experience as a Chef, Cook, or relevant kitchen role.

Strong culinary knowledge and understanding of various cooking techniques.

Excellent leadership and communication skills.

Ability to work in a fast-paced, high-pressure environment.

Knowledge of food safety and sanitation standards.

Creativity in menu design and food presentation.

Time-management and organizational skills.

Preferred Qualifications

Culinary degree or professional culinary training.

Experience in specific cuisines (e.g., Italian, Asian, French) depending on the restaurant.