



Executive Chef Plant Based Kitchen

Posted by: hcg jhv

Posting date: 22-Apr-2023 **Closing date:** 02-Oct-2023

Education: Diploma/Degree in Hotel Management or Two-year Culinary Degree or Equivalent

Language: English (Required)

Job location:

Salary: \$95000.00

Years of Experience: 7

Vacancy: 1

Job Type: Full Time

Job id:

Expired

Job description:

We are looking to hire a commendable head chef to manage our kitchen staff and resolve kitchen issues swiftly. The head chef maintains a cooperative relationship with team members, optimizes staff productivity, and sometimes serves as a replacement for team members' absences. You will train staff to use new recipes, cooking techniques, and equipment, and oversee cooks performing food preparation. You will oversee the delivery of food supplies, prepare special dishes, and supervise overall kitchen operations during service.

Responsibilities:

- Controlling and directing the food preparation process and any other relative activities.
- Great cooking skills and attention to detail.
- Leadership and management skills.
- The ability to manage a budget and keep accurate records.
- Good organization and communication skills.

- The ability to work under pressure.
- The ability to inspire others and help them develop.
- Creating menus, controlling kitchen costs, and managing the kitchen staff.
- Hire, train and supervise kitchen personnel.
- Stay current on restaurant industry trends.
- Purchase food and supplies from vendors approved by the company and monitor inventory.
- Develop menus and item pricing.
- Innovation
- Knowledge of Multi-cuisine/continental

Qualifications and Skills:

- 7 + years' experience in an executive kitchen position.
- Must have prior experience with plant based food or some knowledge of the same
- Demonstrated knowledge of current restaurant industry trends.
- Must possess culinary creativity.
- Strong knowledge of local, state and federal food sanitation regulations.
- Comfortable providing direction and supervision to kitchen staff.
- Diploma/Degree in Hotel Management or Two-year Culinary Degree or Equivalent.

Location: Gurgaon, Vasant Vihar, Greater Kailash and Mumbai (currently)

Job Type: Full-time

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Salary: ₹95,000.00 - ₹100,000.00 per month

Benefits:

- Food provided
- Health insurance
- Paid sick time
- Provident Fund

Schedule:

- Flexible shift
- Monday to Friday
- Weekend availability

Ability to commute/relocate:

- Delhi, Delhi: Reliably commute or planning to relocate before starting work (Required)

Application Question(s):

- Do you have any prior experience with plant based food? Share your past experience and ideas.
- Do you specialize in non-vegetarian or vegetarian cooking?

Experience:

- total work: 7 years (Required)

Language:

- English (Preferred)

- Health insurance

Posted on canadianjobportal.com