

ROLE OVERVIEW

As the Head Chef, you will be responsible for coordinating and executing all daily restaurant activities. This includes menu creation, managing and training the kitchen team, and maintaining the overall food standards within the outlet. Reporting directly to the executive chefs and the group's owners, you will collaborate with a dynamic and creative team of both locals and expatriates.

PROFESSIONAL ATTRIBUTES

- Proven experience in a Head Chef position.
- 5+ years of experience in a similar role.
- Excellent written and verbal communication skills.
- · Strong leadership and management abilities.
- Ability to innovate and think outside the box.
- Demonstrated business mindset.
- Effective time and project management skills, with the ability to handle multiple projects concurrently.
- Fluent in English.

RESPONSIBILITIES

- Manage the day-to-day operation of one of our outlets.
- Ensure proper maintenance of all kitchen equipment.
- Manage the kitchen team's roster.
- Uphold grooming and hygiene standards for all staff.
- Monitor and maintain high standards of food quality, presentation, and service.
- Implement hygiene policies and maintain equipment cleanliness.
- Create new recipes and plan menu changes.
- Maintain accurate costing for all prepared and sold dishes.
- Control and optimize food costs.
- Review staffing levels to meet service, operational, and financial objectives.
- Provide guidance and direction to subordinates, including setting and monitoring performance standards.
- Perform administrative tasks, such as controlling stock and equipment supplies and managing purchase orders.

DETAILS

- · Salary will be based on experience.
- Position available immediately.
- Contract agreement subject to Thai law and regulations.

PLEASE SEND CV TO

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