



Job Title: Chef de Cuisine

Job Summary: The Chef de Cuisine is the head of the kitchen and is responsible for managing all aspects of food preparation, and kitchen operations. They ensure the high quality of food, manage the kitchen staff in accordance with budgets, and maintain the kitchen's hygiene and safety standards.

Reports to: Culinary Director

Key Responsibilities

Kitchen Management:

- Oversee all kitchen operations, including food preparation, cooking, plating, and presentation.
- Manage and schedule kitchen staff, ensuring a smooth workflow and adherence to food safety and sanitation regulations.

Quality Control:

- Maintain high-quality standards for food preparation, taste, and presentation.
- Conduct regular tastings and inspections to ensure consistent quality and taste.

Ingredient Sourcing and Inventory:

- Source and select high-quality ingredients, working with suppliers and vendors.
- Manage kitchen inventory, including ordering, receiving, and monitoring food costs.

Training and Development:

- Train, mentor, and develop kitchen staff, ensuring that they meet culinary standards and follow safety protocols.
- Provide guidance and feedback to staff members for continuous improvement.

Budget Management:

- Manage the kitchen budget, including cost control, forecasting, and cost analysis.
- Minimize food wastage and maintain profitability.

Hygiene and Safety:

- Enforce strict hygiene, safety, and sanitation standards in the kitchen.
- Ensure compliance with health department regulations.

Menu Costing:

- In collaboration with Culinary Director, calculate menu item costs and set pricing to maintain profitability.
- Adjust menu items as needed to achieve financial goals.

Collaboration:

- Work closely with the restaurant's management team to align kitchen operations with the overall business strategy.



- Collaborate with other departments, such as front-of-house staff, to ensure a smooth dining experience.

Adaptability:

- Stay updated on culinary trends, food safety regulations, and industry developments.
- Adapt to changes in customer preferences and dietary restrictions.

Qualifications:

- Proven experience as a Chef/Executive Chef/Chef de Cuisine.
- Strong culinary and creative skills.
- Proficiency in kitchen management software and Microsoft Office.
- Knowledge of food safety and sanitation regulations.
- Strong leadership and organizational skills.
- Excellent communication and interpersonal abilities.
- Problem-solving and decision-making skills.

Physical Requirements:

- Ability to stand for extended periods.
- Lift and carry heavy items.
- Work in a fast-paced, high-stress environment.

A Chef de Cuisine is a pivotal role in any culinary establishment, responsible for maintaining the quality and consistency of the food served. They must be not only excellent chefs but also effective leaders and managers of kitchen staff.