



**Position: HEAD CHEF**

**Reports To: General Manager**

## **OVERVIEW**

The Head Chef at Bavaria Gardens, will be responsible for overseeing all culinary operations within the establishment. This role focuses on maintaining exceptional food quality, menu-development, managing and training staff, and food production cost control. The successful candidate will possess strong culinary skills, strong leadership abilities, creativity in menu-planning and the ability to work efficiently in a fast-paced environment.

## **RESPONSIBILITIES**

### **1. Menu Development & Management:**

- Develop and curate creative menus aligned with the restaurant's concept and target audiences.
- In collaboration with the procurement department, source high-quality ingredients from approved vendors, considering seasonality and cost-effectiveness.
- Develop and test new recipes, ensuring consistency and adherence to quality standards.
- Regularly review and revise the menu based on customer feedback, seasonality and cost analysis, and manage menu pricing to maintain profitability.
- Oversee all aspects of food preparation, ensuring consistent quality and presentation.
- Manage food inventory and control costs, minimising waste.

### **2. Food Production & Quality Control:**

- Oversee all aspects of food preparation, ensuring adherence to recipes, portion control and presentation standards.
- Implement and maintain high standards for food safety and hygiene in the kitchen.
- Conduct regular quality control checks on ingredients and finished dishes.
- Lead by example, maintaining a clean and organised kitchen environment.

### **3. Kitchen Staff Management:**

- Lead, train and motivate kitchen staff, ensuring a positive and productive kitchen environment.
- Delegate tasks effectively and provide constructive feedback for continuous improvement by conducting performance reviews and implementing corrective actions as necessary.
- Maintain a safe and respectful work environment for all kitchen staff.
- Ensure adherence to all health and safety regulations.



#### 4. Inventory & Cost Control:

- Develop and manage a system for ordering food supplies and equipment, maintaining a balance between cost, quality and availability.
- Oversee inventory control procedures to minimise waste and ensure efficient use of ingredients.
- Implement strategies to reduce food preparation costs while maintaining quality and portion sizes.
- Work with management to develop and maintain a budget for the kitchen.

#### 5. Guest Relations:

- Collaborate with the front-of-house staff to ensure a seamless dining experience for guests.
- Be prepared to confidently and accurately answer questions about menu items and ingredients.
- Address any guest concerns regarding food quality or service in a professional and courteous manner.

#### 6. Additional Responsibilities:

- Stay updated about current culinary trends and adapt them to the restaurant's concept.
- Research and develop new food concepts and special menu offerings.
- Oversee kitchen equipment maintenance and communicate any repair needs.
- Adhere to all health and safety regulations, and company policies and procedures.
- Perform any other kitchen-related tasks as assigned by management.

### QUALIFICATIONS

1. Diploma or Degree in Culinary Arts, Hospitality Management, or a related field.
2. Minimum of 3 to 5 years' experience as a Head Chef or Sous Chef in a similar restaurant setting.
3. Strong background in food production and kitchen management.
4. Strong culinary skills and a proven track record of delivering high-quality, profitable food.
5. Proficiency in kitchen equipment and modern cooking techniques.
6. Demonstrated experience in menu development and recipe creation.
7. Excellent leadership, communication and interpersonal skills to motivate and train a team.
8. Ability to work effectively under pressure and manage multiple tasks simultaneously.
9. Proficient in kitchen operations, food safety practices and cost control measures.
10. Strong work ethic and ability to thrive in a fast-paced environment.
11. Passion for food production and a commitment to providing exceptional customer service.

### HOW TO APPLY

Interested candidates are invited to submit their resume and cover letter detailing their experience and qualifications to [info@bavariagardens.com](mailto:info@bavariagardens.com). Only shortlisted candidates will be contacted. Interviews will be on a rolling basis until the position is filled.