

Head Chef



Key Responsibilities:

Kitchen Leadership & Management

- *Lead, train, and supervise kitchen staff, including sous chefs, line cooks, and kitchen assistants*
- *Schedule shifts and manage staff performance*
- *Foster a positive, professional, and productive kitchen environment*

Menu Planning & Development

- *Design and update menus in line with seasonal availability and customer preferences*
- *Ensure creativity, innovation, and consistency in dishes*
- *Standardize recipes and portion control*

Food Quality & Safety

- *Maintain high standards of food preparation, taste, and presentation*
- *Ensure compliance with HACCP to ensure health, safety, and hygiene regulations are maintained*
- *Monitor food storage, handling, and sanitation practices*

Cost Control & Budgeting

- *Manage food costs, labour costs, and kitchen budgets*
- *Control inventory, minimize waste, and oversee ordering of supplies*
- *Work with suppliers to source quality ingredients at competitive prices*

Operations & Efficiency

- *Oversee daily kitchen operations to ensure smooth service*
- *Coordinate with front-of-house staff to ensure timely delivery of meals*
- *Implement efficient workflows and kitchen procedures*

Requirements:

- *Proven experience as a Head Chef*
- *Strong culinary skills with a diverse knowledge of cuisines*
- *Excellent leadership, communication, and organizational abilities*
- *Knowledge of food safety regulations and kitchen best practices*
- *Ability to work under pressure in a fast-paced environment*
- *Culinary degree or relevant certification (preferred)*

Key Skills:

- *Leadership and team management*
- *Creativity and menu innovation*
- *Time management and multitasking*
- *Financial and inventory control*
- *Attention to detail and quality*

Working Conditions:

- *Fast-paced kitchen environment*
- *Long hours, including evenings, weekends, and holidays*
- *Physically demanding role requiring standing for extended periods*

Please forward Curriculum Vitae and cover letter to deirdre@celticross.com