

POSITION: HEAD CHEF (Modern Nigerian/African Delicacies)

LOCATION: CHATHAM KENT, ENGLAND

JOB TYPE: PERMANENT, FULL TIME

INDUSTRY TYPE: HOSPITALITY INDUSTRY

JOB REF: TAGAL001

SALARY: £38,700.00

Job Description

We are currently seeking a Head Chef to take charge of our expanding African restaurant in Chatham Kent, overseeing the kitchen team. Emphasizing a people-centred approach, the ideal candidate should excel in building robust relationships with senior management and across the entire organization.

While maintaining a focus on costings and profits, the primary priority lies in prioritizing food quality and customer satisfaction, both of which should be managed with precision. The Head Chef will assume responsibility for all facets of the kitchen, providing support to junior chefs and leading by example.

In this dynamic role, proficiency in efficient kitchen management and strong leadership skills are essential to drive, support, and nurture the team. The successful candidate will serve as an inspiration, ensuring consistent delivery of excellent food to enhance the restaurant's reputation in the market, even in high-pressure environments.

Given the nature of our business, which adheres to strict time schedules, we require a Head Chef with a keen understanding of timing and efficiency. The candidate should possess substantial experience, coupled with a Level 2 food safety qualification.

This position demands a commitment of 7 shifts a week over 5 days, and we offer a competitive salary to the right individual. If you are passionate about culinary excellence, team development, and maintaining impeccable standards in a fast-paced environment, we invite you to join our team.

Responsibilities

- Source, acquire, and inspect deliveries from suppliers to uphold quality standards.
- Devise menus with an African flair, expertly preparing, seasoning, and cooking food items while overseeing the entire preparation process and ensuring the quality of the final dishes.
- Innovate and update food recipes to align with customer preferences and demands.
- Supervise, organize, and provide instructions to kitchen staff, effectively managing kitchen activities.
- Enforce and uphold relevant hygiene, health, and safety standards in the kitchen.
- Coordinate various kitchen tasks, including fetching, clearing, and cleaning of equipment and utensils.
- Stay updated and enhance personal knowledge through in-house training and workbooks.

- Thoroughly complete all necessary company documentation and key tasks during each shift.

Requirement

- The ideal candidate must possess a Level 2 food safety qualification.
- Physical fitness and robust health are essential, as the role may require prolonged periods on your feet throughout shifts.
- Effective coordination of production unit activities is a prerequisite.
- Creativity and staying abreast of new food recipes are imperative to meet evolving customer demands.
- Proactivity, drive, and adaptability are key attributes for success in this role.
- The candidate should boast extensive knowledge of African cuisine, with a proven track record of cooking diverse dishes in a commercial setting.
- Demonstrated proficiency in preparing ethnic dishes such as Efo Egusi, Eforiro, Ogbono, Banga Soup, Edikaikang Soup, Nkwobi, Ayamase, Pepper Soup, Jollof rice, Akara (Bean Cake), Bean and plantain pottage, Suya, Moin-Moin, Efo-riro, Igbin Alata, Obe-Ila Alasepo, Ewa Agoyin, Ekpang Nkukwo, Obe Egusi, among others, is essential.
- Residency in Chatham and its surrounding areas is preferred.
- A minimum of 5 years of relevant experience in the hospitality industry is required.

Candidates are advised to apply by sending emails to thearenalounge@chef.net