

Well-seasoned Head Chef required

Creative catering, Awapuni Function Centre operates under the leadership of our Executive Chef, who is seeking a Head Chef.

The Head Chef will lead the operational management of the kitchen team while focussing on providing exceptional culinary experiences to our custom. We have several developments in the works, so with the support of the Executive Chef you'll need to have the experience and know-how to implement process improvements to get us future-ready. We need a genuine leader with drive, motivation and experience to assume full responsibility. Our team strives for excellence in product and guest experience, and we need someone to maintain and build on our success.

The gig:

Work with the Executive Chef to create and implement innovative new menus
Responsibility for quality control, maintaining consistently high standards of product
Facilitation of smooth & well managed service periods with the aim of delivering a memorable dining experience
Management, guidance & development of all kitchen staff across service & non-service periods
Responsible ordering and stock management, minimising food costs and wastage
Management of valuable supplier relationships
Responsibility for kitchen presentation and asset management.
Rostering of staff and timesheet management
Work days change depending on work load, however most business fulls Tuesday-Saturday with approx. 2 evenings required
Weekends and public holidays required

You:

Significant experience in a similar leadership role
Strong leadership and interpersonal skills
Significant experience in driving, motivating and developing teams.
A confident and creative cooking style with a strong emphasis on quality and presentation
Passionate about quality produce and food hygiene
Calm and professional personality, thriving under pressure
Strong organisational, planning and time management skills