

Head Chef

Are you a culinary mastermind with a passion for creating exceptional dining experiences? Do you thrive in a fast-paced kitchen environment? If so, Angelina's is looking for a talented and experienced Head Chef to lead our culinary team and help us bring our vision to life.

Responsibilities:

- Develop and execute innovative menus that showcase the fusion of British and Mediterranean cuisines
- Oversee all aspects of the kitchen operations, ensuring high-quality food production and presentation
- Train, mentor, and lead a team of culinary professionals, fostering a positive and collaborative work environment
- Maintain inventory levels and implement cost control measures to achieve profitability targets
- Ensure compliance with food safety and sanitation regulations
- Collaborate with suppliers to source the freshest and highest-quality ingredients
- Stay updated on industry trends and incorporate new techniques and flavors into the menu

Requirements:

- Proven experience as a Head Chef or Executive Chef in a high-volume restaurant
- Extensive knowledge of British and Mediterranean cuisines, ingredients, and cooking techniques
- Strong leadership skills with the ability to motivate and inspire a team
- Excellent organizational and time management abilities
- Creativity and a passion for culinary innovation
- Ability to work under pressure and meet deadlines without compromising on quality
- Strong knowledge of food safety and sanitation regulations

Join our team and be a part of an exciting new venture in the culinary world. If you are a talented and ambitious Head Chef who is ready to take on a leadership role, we want to hear from you!

please forward your CV to us via our email below:Email:
info@angelinassnodland.co.uk

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