

Head Chef

Your position is part of the Briefmarken Weine Team. You will work alongside the Manager and report to the Owner.

Essentially your role is responsible for planning and directing food preparation in the kitchen, this involve a large degree of supervising and managing all kitchen staff as well as keeping an eye out for problems that arise in the kitchen and seizing control of the situation at a moments notice. You are the first contact for our kitchen suppliers.

Your core responsibilities are:

HACCP

- Follow all HACCP instructions according your operational guide
- Make sure that team is:
 - Ensuring safe food
 - Fulfilment of legal & external requirements
 - Saving on quality costs and improving the reduction of losses
 - Food controls and equipment cleanliness and records - stock takes, recording fridge temperatures, stock rotation, dating all food products etc
 - Cleaning schedule - planning and overseeing - daily and weekly

General

- Oversee the food menu, kitchen standards and offering in accordance with the restaurants policy and vision
- Supervising all food preparation and presentation to keep in line with restaurant policy and standards

Finance & Purchasing

- Participation in regular management meetings
- Managing kitchen orders by keeping details records and minimising waste, to continue to minimise waste
- Kitchen operation and administration - rotas and holiday planning
- Decision making when it comes to unexpected happenings
- Negotiations & network with suppliers
- Maintain, create and develop all documentation required concerning your area of responsibility
- Supervising the monthly stock take and submission of data
- Understand, plan and act according to the financial performance of the kitchen
- Business acumen in terms of planning new dishes

Team Management

- Guide and develop kitchen team, including training
- Operating professional, efficient and profitable shifts
- Planning kitchen staff, generating rotas and manage working hours & holidays
- Inspire your team at all times
- Manage all induction processes, trial shifts and interviews in cooperation with HR
- Maintain a close connection, conceptual & operational, with owners
- Trainings & menu tastings, participation in pre briefings
- Supervise all food storage and storage areas - including chemical/dry stores
- Ensure you and your team work in accordance to all procedures and standards
- Awareness of Emergency Procedures - fire training, first aid

Communication

- Communicate regularly with the front of house team with clear and structured information