

Chef for Taste Bar and Grill

Our restaurant is seeking a passionate, skilled chef to create delicious meals for our patrons. You will be responsible for assisting with planning our menu and collaborating with a small team of kitchen staff to deliver food that meets the highest quality standards.

To ensure success in your role as chef, you should be an excellent leader with great organizational skills and time management. Top candidates should also be creative individuals, capable of creating dishes that set us apart and keep people coming back for more.

Chef Responsibilities:

- Ensuring that all food is of excellent quality and served in a timely manner.
- Planning the menu, keeping in mind budget, and availability of seasonal ingredients.
- Overseeing all kitchen operations.
- Coordinating kitchen staff, and assisting them as required.
- Training staff to prepare and cook all the menu items.
- Taking stock of ingredients and equipment, and relaying information to bar manager for replenishment.
- Enforcing safety and sanitation standards in the kitchen.
- Creating new recipes to keep the menu fresh.
- Keeping up to date with industry trends.
- Receiving feedback and making improvements where necessary.

Chef Requirements:

- Culinary school degree/diploma.
- Advanced knowledge of the culinary arts.
- Perfectionism in sanitation and quality control.
- Portfolio of creative, unique dishes.
- Expert multitasking ability.
- Great leadership and interpersonal skills.
- Exemplary work ethic in a high-pressure environment.
- Passion and pride for delighting people with food.

To apply, please send resumes directly to Shedrick Riley at tastelincoln@gmail.com