

Chef de Cuisine - Guilty Bangkok Restaurant & Bar

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Company: Anantara

Location: Bangkok

Category: other-general

Job Description

Leads kitchen team in daily operation.

Provides guidance to kitchen crew members, including, but not limited, to line cooking, food preparation, and dish plating.

Oversees and organizes kitchen stock and ingredients.

Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance.

Hires and trains new kitchen employees to restaurant and kitchen standards.

Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns.

Supervises all food preparation and presentation to ensure quality and restaurant standards.

Works with Sous Chef to maintain kitchen organization, staff ability, and training opportunities.

Verifies that food storage units all meet standards and are consistently well-managed.

Conceptualize and organize the menu creation.

Coordinates with the restaurant team on supply orders, budget, and kitchen efficiency and

staffing.

Other related duties as may be assigned by the Executive Chef.

Qualifications

Previous Restaurant & Bar Experience of at least 5 years.

Specialized in South American Cuisine / Nikkei influence.

Extensive Food and Beverage Knowledge, food safety, ingredients.

Strong Organizational Skills, Attention to Detail, Knowledge of Restaurant Regulations, Leadership, Management, and Positivity.

Ability to Work Under Pressure, Self-Motivated, Creative Problem-Solving Skills, Strong Verbal and Written Communication Skills, Exceptional Customer-Service Skills

Additional Information

The Best South American Cuisine

A drinking-dining den with South American roots has found its place in the heart of the chosen destination. It serves as a haven for hedonists and pleasure-seekers, embracing a carefree vibrant atmosphere where enjoying oneself is encouraged. The Chef's culinary creations are a fusion of sensational South American flavours, with a playful flirtation of Nikkei influence. Accompanying the delightful food is a mixologist who expertly crafts alluring concoctions inspired by the diverse regions of the continent.

Click here to learn more:

<https://www.anantara.com/en/siam-bangkok/restaurants/guilty-bangkok>

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