



Lead Chef

Job Posting

Naranj is a new, family oriented, middle eastern cuisine restaurant opening shortly at a prime location in Waterloo. We will provide a high-quality dining experience for our customers, based on the quality of our ingredients and the excellence of our cooking and food presentation. Combined with the extraordinary dedication to customer service, we will inspire customers to come back again and again. We will be in a high-volume traffic area, opposite one of Waterloo's busiest large malls.

We are looking for Lead Chefs to work with the Owner / Head Chef to create food which will inspire our customers to come back again and again.

Our Lead Chefs will be second in command in our kitchen. When our Head Chef is not present, the Lead Chef will be responsible for managing our kitchen operations. Lead Chefs will use their culinary and people management skill to make sure that our kitchen delivers food that satisfies our customers and enhances our reputation.

Over time, as the restaurant popularity and customer volume grow, Lead Chefs will have the opportunity to grow into the Head Chef position.

Responsibilities

1. Produce high quality plates that meet our food quality and presentation standards in a timely and efficient fashion
2. Ensure that the kitchen operates in a timely way that meets our quality standards when responsible for kitchen operations
3. Fill in for the Head Chef in planning and directing food preparation when necessary
4. Resourcefully solve any issues that arise and seize control of any problematic situation that occur in the kitchen
5. Manage kitchen staff, providing information and input to the Head Chef on staff performance
6. Prepare food and other supplies order updates to ensure that food and kitchen supply inventories are stocked appropriately
7. Comply with and enforce sanitation regulations and safety standards



8. Maintain a positive and professional approach with kitchen coworkers and front of the restaurant staff

Requirements

1. 5 years plus of progressive experience as a Lead Chef / Sous Chef / Chef de Partie
2. Understanding of various cooking methods, ingredients, kitchen equipment and procedures
3. Excellent record of kitchen staff management
4. Accuracy and speed in handling kitchen emergency situations and providing solutions
5. Confidently knowledgeable in food preparation industry's best practices, including HACCP, food safety, and sanitation standards; food safety certifications will be an asset
6. Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
7. BS degree in Culinary science or related certificate will be a plus
8. Knowledge of Middle Eastern food preparation will be an asset



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How to Apply

Send your resume and a brief covering note telling us why you are the right person for this exciting role to naranjresume@the-right-talent.ca

You can find out more about Naranj and its other job openings

at

www.the-right-talent.ca/naranj

The Right Talent is working with Naranj's Owner to build Naranj's great team.

We will be running 2 job fairs in the next weeks Check the above web page for more information.

Pass the news onto your friends and work colleagues.