Edarabia

Chef (Sample Job Description) PDF

This Chef job description template includes key Chef duties and responsibilities. You can post this template on job boards to attract prospect applicants.

Job Brief:

We are looking for a Chef to join our team and prepare delicious meals for our customers.

Chef responsibilities include studying recipes, setting up menus and preparing high-quality dishes. You should be able to delegate tasks to kitchen staff to ensure meals are prepared in a timely manner. Also, you should be familiar with sanitation regulations.

If you have experience with advanced cooking techniques and non-traditional ingredients, we'd like to meet you. Ultimately, you'll prepare and deliver a complete menu that delights our guests.

Responsibilities:

- Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales
- Study each recipe and gather all necessary ingredients
- Cook food in a timely manner
- Delegate tasks to kitchen staff
- Inform wait staff about daily specials
- Ensure appealing plate presentation
- Supervise Cooks and assist as needed
- Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)
- Monitor food stock and place orders

- Check freshness of food and discard out-of-date items
- Experiment with recipes and suggest new ingredients
- Ensure compliance with all health and safety regulations within the kitchen area

Requirements:

- Proven work experience as a Chef or Cook
- Hands-on experience with various kitchen equipment (e.g. grillers and pasta makers)
- Advanced knowledge of culinary, baking and pastry techniques
- Leadership skills
- Ability to remain calm and undertake various tasks
- Excellent time management abilities
- Up-to-date knowledge of cooking techniques and recipes
- Familiarity with sanitation regulations
- Culinary school diploma preferred