

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- Check freshness of food and discard out-of-date items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