



Seasons Chinese Takeaway



#JOB-2345800



SEASONS, Bridge Street, Strokestown, Co.

Roscommon, F42 R209



No of positions : 1



Paid Position



40 hours per week



35360.00 Euro Annually



10/07/2024



07/08/2024

How to apply

Application Method :

Not available



Open your camera app & point here to view this ad online



Head Chef

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Seasons Chinese Takeaway Limited (Seasons Chinese Takeaway) is seeking a talented and experienced Head Chef to join our Chinese-style culinary team. As the Head Chef at Seasons Chinese Takeaway, you will be responsible for

Overseeing all culinary operations and ensuring the highest standards of food quality and presentation.

Creating menus, ordering ingredients and supplies, managing inventory, overseeing food preparation and cooking

Liaising with the relevant companies for food orders.

Prepare ingredients, sauces, fried foods, and other components for our Chinese dishes according to our recipes and standards.

Lead and inspire the kitchen team to deliver high-quality Chinese dishes.

Execute cooking techniques with precision to produce consistently exceptional Chinese dishes.

Maintain cleanliness and organization of your assigned station, ensuring it is well-stocked with necessary ingredients and equipment.

Ensure all dishes are prepared to the highest standards, meeting our quality and taste expectations.

Oversee daily kitchen operations, including inventory management, ordering supplies, and managing kitchen staff schedules.

Monitor food costs and implement measures to minimise waste and control expenses.

Stay informed about the menu, including daily specials, and be prepared to answer customer inquiries regarding ingredients, preparation methods, and flavors.

Train and mentor kitchen staff, fostering a positive and collaborative team environment.

Adhere to food safety and hygiene standards, including proper food storage, handling, and sanitation practices.

Assist in controlling food waste and portion sizes to manage food costs effectively.

Qualifications:

At least 5 years of experience in a Chinese style restaurant is preferred.

Proven experience as a Head Chef or similar role in a high-volume Chinese cuisine setting.

Mandarin is preferable.

A Chinese Culinary/chef certificate is necessary.

Culinary school diploma or equivalent experience preferred.

Strong knowledge of culinary techniques and kitchen equipment.

Ability to work in a fast-paced environment while maintaining attention to detail.

Excellent communication and teamwork skills.

Knowledge of food safety regulations.

Strong leadership and management skills with the ability to motivate and lead a diverse team.

Excellent organisational and time-management abilities.

Ability to stand for extended periods and lift heavy items when necessary.

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]