







LEKSAR FOODS LIMITED



#JOB-2410361



ANJAPPAR CHETTINAD INDIAN REST, Unit





No of positions: 1



Paid Position



39 hours per week



34000.00-38000.00 Euro Annually



03/09/2025



01/10/2025

# How to apply

## **Application Method:**

Not available



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

# Head Chef - Authentic Chettinad Cuisine

### **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 <u>Eligibility and requirements for an employment permit if you are unsure of your eligibility to apply for this vacancy.</u>

#### **Job Description**

Seeking an experienced Head Chef specialising in authentic South Indian Chettinad cuisine

Key Responsibilities include developing and curating authentic Chettinad menus; Balancing innovation with tradition in creating new South Indian dishes; Supervising preparation, cooking, and presentation to ensure consistency and quality; Leading, training, and scheduling kitchen staff; Managing food costs, inventory, and waste control; Ensuring hygiene, sanitation, and compliance with safety standards; Collaborating with management on events, specials, and menu updates.

#### Requirements:

Demonstrated expertise in Chettinad and South Indian cuisine; Minimum 5 years' experience; Certification from a recognised Chettinad establishment (preferred); Culinary degree or diploma (preferred); Strong leadership, organisational, and communication skills; Passion for Chettinad cuisine and delivering exceptional dishes.

· Sector: accommodation and food service activities

### **Career Level**

Not Required