

CASUAL CHEFS



WE ARE LOOKING FOR INDIVIDUALS WHO:

- Have experience managing a kitchen section
- Have experience working in a fast paced kitchen
- Can manage their time effectively and can work under pressure
- Are autonomous, driven and have a passion for the hospitality industry
- Are flexible to work across multiple venues
- Display attention to detail and a great, can do personality

RESPONSIBILITIES:

- Plan & execute menus in collaboration with other colleagues
 - Always ensure adequacy of supplies
 - Manage ingredients that should be frequently available daily
 - Follow the directions of the Executive & Sous Chef
 - Give attention to productivity of the kitchen (eg speed & food quality)
 - Ensure adherence to all relevant health, safety & hygiene standards
- Food preparation
- General Cleaning

Please forward your resume & a short cover letter to your venue of choice:

APPLY NOW

grubbkitchen@mcrestgroup.com
winebarkitchen@mcrestgroup.com
forkkitchen@mcrestgroup.com