

ILT

For Our Community

Head Chef

WHY WE ARE HERE

We are a high-performing community owned organisation with a clear purpose – to create and contribute to a vibrant Invercargill. People are at the heart of everything we do.

Our family act with integrity, strive to excel and approach every undertaking with enthusiasm, drive and energy.



7 days a week, as rostered

WHY THIS ROLE EXISTS

To create and oversee the service of amazing innovative food which is current and relevant to each of our five food outlets. Ensuring that all food outlets are leaders in innovation, quality, and choice.

WHAT YOU WILL DO

This role is responsible for the recruitment and training of kitchen staff, menu planning and design, supervision of all food presentation, meeting wage and food costs as per budget and all KPI's. The chef will be required to create restaurant menus, specials, function and catering offerings. This role will also involve monthly food assessments, food purchases and inward management as well as managing food wastage.

KEY OUTCOMES

- The Hotel food operation is profitable, providing consistency and innovative choice
- To ensure the needs of all guests are priority over all other activities resulting in the highest standards of customer service at all times.
- To maintain and achieve a high standard of food quality, preparation and production.
- To exceed guest expectations by serving food in a professional, knowledgeable and accommodating manner.
- To willingly assist customers when the need arises e.g. making recommendations and generally anticipating their needs.
- To bring a positive attitude to teamwork, contributing to the smooth running of the kitchen and interacting productively with other departments.
- To maintain the standard and culture of the team by setting an example to new members of staff and assisting in their training.
- Champion, comply and promote health, safety and wellbeing within ILT

YOU BRING TO THE ROLE

- Proven culinary experience, understanding of fusion menus, cafes and bar menus.
- Creativeness and passion to develop and plan restaurant, bar, café and catering menus tailored to a varied clientele.
- Strong leaderships skills with the ability to lead, mentor and manage a culinary team.
- Proven history of managing food costings and inventory whilst maintaining food quality and complying with applicable health codes and regulations.
- A true team player of the entire business.
- Ability to work well under pressure
- Community focused with a passion for people and the community
- Work closely with ILT Executive Chef to help achieve the company targets and innovatives