

**We're looking for a talented,  
experienced and qualified**

# **Head Chef**

**to lead from the front**

## **responsibilities**

- \* Control and direct the food preparation process.
- \* Construct new menus
- \* Responsible for plating
- \* Plan orders of equipment and supplies where necessary
- \* Arrange for repairs when necessary
- \* Remedy any problems amongst the kitchen team, be solution oriented
- \* Hiring, managing, training and motivating the kitchen team
- \* Oversee work of the kitchen team
- \* Comply with nutrition and sanitation regulations and safety standards
- \* Foster a climate of cooperation and respect between coworkers

## **got the skills?**

- proven experience as a head chef of at least 4-5 years
- exceptional proven ability of kitchen management
- ability to lead from the front, dividing workload and overseeing till completion
- outstanding communication and leadership skills
- up to date with culinary trends and kitchen processes
- computer literate (Excel / Word / POS)
- credentials in health and safety training
- higher education in culinary arts or related is an added advantage

## **APPLY NOW!**

with your CV & cover letter via  
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