



*Handcrafting Hospitality in Cambodia*

## Head Chef Job Description

*Phnom Penh, April 2018*

**MAADS** operates a collection of leading boutique hotels, restaurants and shops in Cambodia. A few more are presently under development and we foresee sustained further expansion. We are also advising on the branding, positioning and concepts of some larger hotels operations in the country.

All our projects have a consistent identity: strong characters, great locations, interesting setups and lots of water and greenery. They are aesthetical, respect architectural heritage and provide a personalized service. MAADS actively promotes regional culture and responsible tourism, and strives to always positively maximize guests' experience of our favorite destinations. We consider our team as the most valuable of all our assets.

### **JOB SUMMARY**

Under the leadership of the General Manager, the Head Chef is responsible for all Food and Beverages aspects throughout the Hotel. The Head Chef provides the Hotel's staying and visiting guests an outstanding culinary experience at each of the Hotel outlets, while managing the kitchens and their teams, ensuring highest hygiene standards and optimizing department profits. Working closely with the F&B manager, the Head Chef creates menus in line with the Hotel's guest's expectations and the Hotel positioning.

### **DETAILED RESPONSIBILITIES**

- Recruit, train and lead kitchen teams, and supervise/coordinate all culinary activities.
- Display exceptional leadership in positive work environment, advising colleagues with a professional approach to management.
- Maintain a "hands on" approach, cook to teach culinary techniques to ensure highest quality of food achieved consistently.
- Create and regularly renew menus that impress guests, exceeding their expectations, enhancing their experience of our destination.
- Plan and price new menus, with a particular attention to food presentation.
- Deploy the culinary experience throughout the Hotel (namely restaurant, check-in, breakfast, in rooms, Spa, poolside and bars).
- Oversee catering events, special functions and particular guests' requests.
- Ensure breakfast – the one meal taken by all staying guests – is particularly impressive (food quality and variety, display...).
- Supervise purchases, control food-costs, inventory and wastage closely with F&B Manager and Finance team.
- Ensure proper equipment operation/maintenance; ensure proper safety for the kitchen team.
- Enforce strict sanitary practices, general cleanliness.

- Establish and analyze Key Performance Indicators and take remedial actions as and when required.
- Review monthly departmental productivity, set objectives and monitor overall team and financial performances.
- Perform all duties in a timely and efficient manner, in accordance with Hotel needs.
- Delegate as appropriate to develop other team members to take responsibilities.
- Review guests' comments and take remedial actions as required, investigate problem and come-up with solution.
- Constantly improve team performance, attitude and efficiency through ongoing training.
- Strive for the best!

**REPORTS TO:** GENERAL MANAGER

**DIVISION/DEPARTMENT:** F & B CULINARY

**APPLICATION**

Closing date: 10<sup>th</sup> April 2018

Only shortlisted candidates will be contacted.

Only locally present candidates will be considered.

Please send CV (2 pages max) and cover letter to [hr@maads.asia](mailto:hr@maads.asia)