



Are you our **HEAD CHEF?**

We are on the hunt for an experienced Head Chef that's hungry for their next challenge.

About the role

The Head Chef role presents a fantastic opportunity for you to manage an already highly skilled and engaged kitchen team in both the Savoury and Pastry.

A positive and can-do attitude along with patience and the willingness to train and develop your team are the two most important attributes of the leader we are looking for.

We are also looking for someone to continually evolve and improve our menu offerings, while meeting budget targets for food and wage costs.

Kitchen cleanliness and ensuring KPI's and Minimum Standards are met are also essential along with a solid financial understand of how to operate a Kitchen most efficiently.

Benefits and perks

Adelphi Hotel is centrally located in Melbourne CBD with easy access by public transport.

We encourage a very positive & healthy working culture and understand the importance of work/life balance and staff happiness.

Skills and experience

For you to be successful in this role, we require a minimum of 3 years experience as a Head Chef in a similar fast paced environment. Previous experience in a Hotel environment would help, but is not essential.

You will:

- * Be creative and have a passion for food, guest satisfaction and the industry;
- * Have excellent Communication skills;
- * Have excellent Organisational and Menu Planning skills;
- * Have previous experience in Food Costing, Stock Control & Wage Control;
- * Be a team player and supportive of all F&B staff, both in the Kitchen and Front of House;
- * Computer and Microsoft Office skills desirable.

If you have what it takes to undertake the role of Head Chef and meet the above criteria please send your resume via email to careers@adelphi.com.au

