Vegetarian Head Chef

More about the role:
We are looking for an enthusiastic and highly motivated chef to be producing outstanding food from fresh ingredients in a Buddhist Monastery.
You will be in charge of the menu creation, ordering, team management and Health and Safety requirements.
We are a fresh produce kitchen and seek to use local suppliers/producers where possible. We privilege community and we seek to strike a balance between a good quality healthy offering and an offering that is desirable in a self service/canteen environment.

As part of the role you will be expected to:
- You will plan, organise and direct the preparation and cooking of food following all HACCP rules.
- You will be develop a vegetarian menu, taking in consideration specifics needs ie. vegan, nut free, etc. You will create recipe sheets to support all legislation and food safety.
- The role requires you to take responsibility for the food production with a hands-on approach. You will be prepping, cooking, dressing and dishing up - around 60 meals. The food is served in self service style.
- You will be responsible for all aspects of food safety, HACCP and COSHH. From implementing food safety protocols to ensuring that all food is stored safely and at the correct legal temperatures. You will also create, implement and reinforce cleaning rotas and other procedures for a smooth operation of the kitchen.
- You will be in charge of the organisation and maintenance of all cooking materials. From daily usage to schedule checks ie. weekly checks, PAT tests, temperature checks, etc.
- You will be in charge of the ordering of goods, reception of goods and quality checks of received products. You will manage stock control and rotation. Be responsible for supplier’s relationships, negotiating pricing and contracts in line with the approval of the monastery’s direction team.
• The role requires you to monitor and manage all costs involved in the kitchen against an agreed budget.

• You will manage a team of volunteers. You will delegate tasks as appropriate to support cooking, cleaning of the kitchen and canteen as well as pot wash. You will be required to provide basic training as well as basic food safety instructions.

• Produce weekly rotas for the volunteer kitchen team.

What can we offer?

• Part time contract: 25 hours per week.
• A calm and dynamic environment.
• Working hours: 9am-12.30pm and 1.30pm -3.00pm. Monday to Friday with exceptional work during weekends.
• Fixed term contract - 12 months. Possibility to transform into an indefinite contract.
• Free lunch.

What qualities are we looking for?

• A great chef!
• A great communicator and a team player.
• A formal cooking training.
• Previous experience
• Someone with a good understanding of HACCP and kitchen due diligence.
• Someone to work cooperatively and is able to inspire the team.
• Someone that stays calm under pressure and is good at crisis management and conflict resolution.
• A forward-thinker who can prevent wastage and be creative with leftover foods.
• A real interest in good vegetarian and plant based foods as well as sustainability.
• A strong management and organisational skills
• A clear understanding of budgeting and food costing
• French language is indispensable.

If you are interested in this position, please get in touch. Tell us about yourself, your previous experiences and why you are interested in the position: kitchen@nalanda-monastery.eu