



Casa Nirvana Kitchen Chef

We are happy to let you know that there is a full-time position available in the Casa Nirvana Restaurant Kitchen team. If you are interested in the role and you have the skills and experience required, we encourage you to apply as soon as possible.

Please note: to apply for this role, it is required to hold the necessary documents for employment in Portugal.

- Job Title: **Kitchen Chef**
- Department: **Casa Nirvana Restaurant**
- Job Location: São Martinho das Amoreiras, Portugal

➤ **Core Responsibilities:**

- **Food Preparation and Presentation:** Prepare and cook dishes according to recipes and menu specifications, ensuring food is of high quality and visually appealing.
- **Menu Development:** Develop new recipes and menu items, considering guest preferences and trends.
- **Kitchen Management:** Oversee kitchen staff, delegate tasks, train new employees, and ensure efficient kitchen operations.
- **Inventory Control:** Manage inventory, place orders, and monitor food costs.
- **Food Safety and Hygiene:** Maintain food safety and hygiene standards, following regulations and procedures.
- **Quality Control:** Inspect deliveries, monitor food quality, and ensure adherence to standards.

➤ **Additional Responsibilities:**

- **Training and Development:** Train and develop kitchen staff, providing opportunities for growth.
- **Leadership:** Lead and motivate the kitchen team, fostering a positive work environment.
- **Cross-Training:** Ensure staff can perform various roles and responsibilities in the kitchen.
- **Communication:** Communicate effectively with staff, management, and other departments.

➤ **Skills and Qualifications:**

- **Culinary Knowledge:** Extensive knowledge of cooking techniques, food preparation, and recipe development.
- **Leadership and Management:** Ability to lead and manage a team, delegate tasks, and ensure efficient operations.
- **Food Safety:** Understanding of food safety regulations and HACCP principles.
- **Organizational Skills:** Ability to organize and prioritize tasks, manage inventory, and maintain a clean and organized workspace.
- **Communication Skills:** Ability to communicate effectively with staff, management, and customers.
- **Time Management:** Ability to manage time effectively in a fast-paced environment.

➤ **Required Experience**

- With a minimum of 10 years experience in professional kitchens;
- Good English skills (preferred);
- Proven culinary experience as a chef.
- Certificate or degree in culinary arts or a related field is preferred.
- Knowledge of all food safety regulations and best practices.
- Familiarity with kitchen equipment and tools.
- Strong understanding of various cooking techniques and international cuisines.

➤ **Working hours / Frequency**

- Full -time job, 5 days per week
- Shifts vary and are usually between 8:00 and 22:00

To apply for this role:

Please visit opportunities.montesahaja.pt and submit your application there.

PLEASE NOTE: *to apply for this role, it is necessary to hold a European passport or have the necessary paperwork for employment in Portugal.*

With love,
HR Team, Monte Sahaja