



Démi-chef de Partie Brussels

Mission Masala brings, banging Indian flavors with a modern twist, heartwarming signature curries, typical street snacks, vibrant tandoor inspired BBQ dishes & an Indian take on classic cocktails. We prioritise service and hospitality to make sure that every guest that walks through our doors gets the full Mission experience. Additional to our food trucks and catering, our restaurants are based in Antwerp, Gent and soon in Brussels.

If you thrive in the service industry, love working in an energetic environment, enjoy delivered high quality work, then read on

Job description

You coordinate and supervise the work of the kitchen helpers and report back to your kitchen manager / head chef.

- Help with the mise-en-place of the dishes: clean, wash, peel, cut and cook food.
- Prepare, arrange, and garnish dishes during service according to instructions from kitchen manager.
- Maintain a clean workspace and take care of kitchen tools.
- Respect safety standards during the work.
- Label and store all food according to HACCP standards.
- Provide a smooth and efficient briefing to colleagues for the next shift.
- Support orders, receive and check goods under the direction of the kitchen manager.
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.

Qualifications

- Min 3-year experience as a chef
- A true passionate foodie
- Good level of English both spoken & written, French is a plus.
- Able to follow and execute under instruction & good in communication.
- Team player & trouble-shooter
- Basic knowledge of HACCP
- Able to multitask and work efficiently under pressure.

Start date

- Mid April

If this sounds like the environment for you, then please get in touch with your CV and a few words about yourself.
Drop us a mail at: hr@missionmasala.be