



Démi-chef de partie – BBQ & Grill - 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 Brussels, Antwerp & Gent.

If you thrive in the service industry, love leading in an energetic environment, enjoy engaging and meeting new people with a passion for food and drink, then read on....

Job description

Lead responsible for the BBQ & Grill section, reporting to head chef.

- Managing the BBQ station during service.
- 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 good care for 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.
- Order, 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 cook /chef,
- BBQ experience is a plus.
- A true passionate foodie
- Good level of English both spoken & written,
- Strong in communication
- Team player & trouble-shooter
- Knowledge of HACCP
- Able to multitask and work efficiently under pressure.

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: work@missionmasala.be