



Demi chef - Part time - Gent

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 working in an energetic environment, enjoy delivered high quality work, then read on

Job description

Work under the supervision the kitchen manager / head chef.
3 days a week w/ a 24hr contract

- 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.
- Operate the fryer during service.
- Prepare food as per instructions and guidelines.
- Maintain a clean workspace and take care of kitchen tools.
- Respect safety standards during the work.
- Under instructions, label and store all food according to HACCP standards.
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.

Qualifications

- Experience in a kitchen is a must
- A true passionate foodie
- Good level of English both spoken & written.
- Able to follow and execute under instruction & good in communication.
- Team player & trouble-shooter
- Basic knowledge of HACCP / willingness to learn.
- Able to multitask and work efficiently under pressure.

Start date

- Immediate

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