



Relief chef– Brussels (full time)

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

Operate across 2 locations in Brussels (Bombay BBQ & Karma kitchen) and support the teams with the daily running of the kitchens.

- Operate all stations with ease and efficiency and handle the tasks typical of a kitchen, including preparing, cooking, cleaning, training, and quality assurance.
- Tasks include operating a Tandoor, BBQ, fryer, wok, and the pass:
 - Preparing doughs & breads
 - Applying marinations & preparing skewers
 - Frying and finishing items
 - Strong MEP skills to set up for the Wok station
 - Able to multitask and maintain strong communication at the pass
- Stepping in to relieve all staff during their annual leave.
- Remain attentive to all parts of the culinary process to ensure that customers receive the highest-quality food.
- Adapt within the variety of responsibilities.
- Pay strong attention to detail in terms of food quality, sanitation measures and safety regulations:
 - 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
 - Support orders, receive and check goods received
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.

Qualifications

- Min 10 years' experience as a chef
- Knowledge of Indian Cuisine is a must
- Experience in operating a Tandoor, wok, BBQ, fryer & Pass
- Good level of English both spoken & written.
- Able to follow and execute under instruction & good in communication.
- Team player & trouble-shooter
- Knowledge of HACCP
- 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