



Kitchen Manager (Central kitchen) - Antwerp

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

You coordinate and supervise the food, team & workload from our central prep kitchen, which supplies to outlets in Antwerp, Brussels, Gent & events.

- Work and manage bulk production, cooking, packing & finishing.
- Handle orders from each outlet.
- Place orders with multiple suppliers.
- Manage stocks and inventory.
- Plan daily, weekly & monthly workload.
- Co-ordinate workload between day kitchen and evening shift.
- 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.
- Receive and check goods received.
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.

Qualifications

- Min 10-year experience as a chef
- Experience in Managing multiple outlets with Experience in similar positions.
- Knowledge of Indian Cuisine is a must.
- Good level of English both spoken & written.
- Good working Knowledge of computers (Excel & Word)
- 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