



Tandoor chef - Brussels

Mission Masala brings, banging Indian flavours 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 Brussels.

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

Job description

At Mission Masala Brussels we're looking for a motivated & eager person to join our team. Are you an experienced cook that can stand the heat?

Demi - chef De Partie : Tandoor chef

- Experience in independent cooking with a tandoor oven & BBQ.
- Cut and marinate meat and vegetables - Kebab, Tikka, ...
- Making dough for different types of (Indian) bread - Naan, Roti, Bhatura, Roomali Roti, Paratha, ...
- Determining food inventory need, stocking & ordering.
- Respect all HACCP guidelines at all times.
- Operate a smooth and efficient service and handovers to the next shift.
- Ensure that food comes out simultaneously, in high quality and on time.
- Comply with nutritional and sanitary regulations and safety standards.
- Maintain a positive and professional approach with colleagues and clients.
- Accuracy and speed in executing assigned commands.

Qualifications

- At least 2 years' experience in a professional kitchen
- Excellent knowledge of Indian cuisine
- Must be a true passionate foodie
- Good level of English both spoken & written
- Strong in communication
- Team player & trouble-shooter
- Responsible, Social & humorous
- Knowledge of HACCP
- Able to multitask and work efficiently under pressure
- Start date: July

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