



CHEF-KOK – Central production kitchen Antwerp

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 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 production, the team, and the workload in our central production kitchen. This kitchen supplies our locations in Antwerp, Brussels, Ghent, and various events.

Your responsibilities:

- You organize task distribution, provide guidelines, and manage the kitchen team during bulk production, cooking, packaging, and finishing.
- Processing and monitoring orders from all outlets.
- Placing orders with various suppliers.
- Managing inventory, determining needs, and following up on orders.
- Creating daily, weekly, and monthly planning for cooking and deliveries.
- Preparing the kitchen staff schedules.
- Coordinating task distribution between the day kitchen and the evening shift.
- Maintaining a clean and orderly working environment and handling kitchen equipment with care.
- Working in compliance with safety regulations.
- Monitoring safety and hygiene standards during operations, including food safety, correct labelling, and proper storage in accordance with HACCP standards.
- Supervising the maintenance of the kitchen, ventilation hoods, and all equipment, in coordination with the cleaning team and other service providers.
- Communicating with and reporting weekly to the overarching management team

Qualifications

- Minimum of 10 years of experience as a chef.
- Experience managing multiple outlets and in similar leadership roles.
- Knowledge of Indian cuisine is required.
- Strong knowledge of HACCP standards and consistent application thereof.
- Fluent in spoken and written English.
- Good computer skills (Excel & Word).
- A team player who approaches problems quickly and practically.