



Shift Leader – Curry Club Antwerp (Take-out kitchen)

Mission Masala & Bombay BBQ brings, banging Indian flavours with a modern twist, heartwarming signature curries, typical street snacks, vibrant tandoor inspired BBQ dishes. Our CURRY CLUB take away means our guests can enjoy the same quality and flavours in their own homes.

Are you looking for a consistent job, available to work evenings and excited to be part of a dedicated team, the read on...

Job description

Work in our takeaway kitchen as part of a small team. You'll split your time between packing orders, coordinating drivers, supporting kitchen prep, and leading shifts with a team of students and flexi-workers. You help ensure that every order leaving the kitchen meets the Mission standard: fast, accurate, and delivered with care.

FRONT OF HOUSE / Shift Coordination

- Lead the startup & shutdown of takeaway shifts.
- Pack orders accurately following internal guidelines.
- Coordinate delivery drivers and manage order flow.
- Guide a team of students and flexi-workers during service.
- Train newcomers and help them settle into the workflow.
- Delegate tasks and ensure the team runs efficiently.
- Keep track of packaging supplies and inform when stock runs low.
- Troubleshoot technical or operational issues during service.
- Make staff planning.

KITCHEN TASKS

- Hot & cold preparation: chopping, frying & heating.
- Operate the fryer & oven during service.
- Prepare dishes following recipes and kitchen guidelines.
- Collaborate with the rest of the (culinary) team to ensure high-quality food and service.
- Support day kitchen with MEP & festival preps.
- Respect safety standards during the work & maintain a clean workspace and take care of kitchen tools.
- Ensure all FAVV and HACCP regulations are followed (including labelling, storage, FIFO and logging).

Qualifications

- You communicate clearly and feel comfortable working in English.
- You stay calm during busy services and enjoy solving problems.
- You are a team player who helps others perform well.
- Kitchen experience and experience coordinating a small team is a plus.

Requirements

- Start date: Immediate.
- 30h/week – salary according to PC 302 Horeca pay scale (Category 5).
- Weekend and evening work is essential

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