



## (Sous-) Chef 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 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

Responsible for the day to day running of our restaurant in Antwerp. The ideal candidate has a passion for punchy Indian flavors. As a strong leader, you are responsible for maintaining the highest levels of food quality and presentation.

- You organize task distribution, provide clear guidelines, and manage the kitchen team (2 employees)
- You plan and delegate daily and weekly mise en place.
- You build a strong, well-trained team and are responsible for training and coaching new colleagues.
- You create the kitchen staff schedules.
- You are able to maintain high quality standards.
- You ensure smooth, efficient service and clear handovers between shifts.
- You assist with menu planning: discussing and developing the menu in consultation with the owners and the kitchen team.
- You work closely with the front-of-house team to deliver an optimal guest experience.
- You continuously support the restaurant in improving processes and service quality.
- You proactively address kitchen issues and work with the team to find sustainable solutions.
- You manage inventory, determine needs, and follow up on orders.
- You monitor safety and hygiene standards during operations, including food safety, correct labeling, and proper storage in accordance with HACCP guidelines.
- You supervise the maintenance of the kitchen, ventilation hoods, and all equipment, and liaise with the cleaning team and other service providers.
- You communicate with and report weekly to the overarching management team.

### Qualifications

- At least 10 years of experience as a chef.
- Solid knowledge of Indian and Asian cuisine.
- Strong leadership skills and a natural presence on the kitchen floor.
- You work in an organized and precise manner and maintain a clear overview.
- You have thorough knowledge of HACCP standards and apply them consistently.
- You are available to work evenings and weekends.
- You speak and write fluent English.
- You remain efficient and focused, even 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](mailto:work@missionmasala.be)