



Job Description – School Head Chef

Mise en Place Ltd. is a family-owned company; our mission is to continually grow our customer base with a focus on quality and sustainability.

Join our team as we help make Cayman a tastier and greener place to be. We are searching for a creative and motivated School Head Chef to join our talented School Division kitchen team.

Responsibilities:

- Supervise kitchen operations and handle multiple duties simultaneously in an organized manner.
- Maintain high standards of sanitation and comply with DOH requirements to maintain excellent annual reports.
- Ensure all kitchen staff are trained on dish specification and how to achieve food margins, meals are provided on time and adequate quantities are available.
- Ensure all deliveries are checked and signed – where this is not possible a record must be placed onto the delivery note, also to be properly stored immediately after delivery.
- Controls wastage and records/reports all wastage.
- Ensure the menu is appealing to students and school staff.
- Ensure all invoices are processed weekly and accounted for.
- Assist in monitoring & controlling stock levels – daily, weekly, and monthly ensuring there are no shortfalls.
- Assist the Sous Chef with menu planning and inventory.
- Ensure the kitchen meets safety standards.
- Keep all stations clean and prepare foods without shortcuts, keeping abreast of culinary and healthy diet trends and incorporating these into the menu
- Ensure the kitchen is compliant with the regulatory requirements for food handling, sanitation, and cleanliness, keeping cleaning manuals in order.
- Schedule employee hours, monitor employee hours, and submit timecards to the HR department fortnightly for payroll.
- Provide staff performance and annual review to HR Department.
- All other job-related duties assigned by management.

Requirements:

- A degree in Culinary Arts or related field.
- A minimum of 5 –10 years experience working in a high-volume hospitality or kitchen environment.
- Strong knowledge of cooking methods, kitchen equipment, and best practices.
- Teamwork-oriented approach with outstanding leadership abilities.
- Excellent communication and interpersonal skills.

Physical Requirements:

Must be able to lift 50 lbs. to perform duties and responsibilities



Company Benefits:

Health Insurance, Pension, Uniforms, Lunch.

Compensation:

Based upon experience.

Other requirements:

Applicants must have a no-convictions police record.

Applicants must be able to demonstrate their acquired skills upon request.

Qualified Caymanians and PR Holder are strongly encouraged to apply and will receive priority for consideration.

Qualified applicants are encouraged to submit a cover letter and updated resume to HRMANAGER@CATERING.KY
