

Preparation Chef - Tres Amigos

What Will You Do?

As a Preparation Chef, you will be responsible for efficiently and effectively preparing all ingredients and components required for the daily operations of the Mexican restaurant. You ensure that all preparations meet the highest quality standards, are completed on time, and that sufficient stock is available to guarantee a smooth service.

Responsibilities

- **Menu Preparation:** Collaborate with the kitchen team to prepare all ingredients and dishes on the menu. Ensure all necessary ingredients are ready for use on time.
- **Quality Control:** Continuously monitor the quality of ingredients and preparations to ensure they meet the restaurant's standards. Regularly check freshness, taste, and presentation of all dishes.
- **Inventory Management:** Manage inventory and order ingredients and supplies according to established guidelines. Monitor stock levels closely to ensure adequate supply to meet demand.
- **Hygiene and Safety:** Ensure the kitchen complies with all hygiene and safety standards. This includes adhering to regulations related to food storage, preparation, and handling, as well as cleaning and maintaining kitchen equipment and work surfaces.
- **Team Coordination:** Assign tasks, provide instructions, and offer support and guidance to team members when needed.
- **Communication:** Regularly communicate with other team members to ensure all preparations align seamlessly with the kitchen's needs and the overall restaurant operations.

Requirements

- Excellent customer service skills with a friendly and helpful attitude.
- Ability to work efficiently in a fast-paced environment and under pressure.
- Accuracy and attention to detail when handling orders and preparing dishes.
- Team player with strong communication skills.
- Flexibility to work evenings, weekends, and holidays when necessary.