



Job Description

REF. No	HBC-HR-02
REV	01
REV Date	01-03-2020

Job Title	Western/ Italian Specialist Chef
Reporting To	Executive Chef
Project	Basra Bowling Center
Work Location	Iraq, Basra

Job Overview

Seeking for a talented Western/Italian Specialist Chef. This role involves overseeing four sections: Burger, Sandwich, Pizza, and Pasta. The ideal candidate will have previous experience in restaurants, hotels, or catering, with a strong understanding of Western cooking techniques and ingredients.

Duties & Responsibilities

- Manage and oversee the Burger, Sandwich, Pizza, and Pasta sections.
- Ensure the timely preparation and presentation of high-quality dishes in each section.
- Demonstrate proficiency in Western cooking techniques, ingredients, and flavor profiles.
- Create innovative and appealing dishes while adhering to traditional recipes and standards.
- Communicate effectively with team members and management.
- Ability to make changes in menu, ingredients, and kitchen procedures as needed.
- Adhere to food safety regulations and maintain proper hygiene practices in the kitchen.
- Ensure cleanliness and organization in the kitchen workspace.

Personality

Pleasant & Progressive / Integrity / Self-Development / Very Good Oral, Written & Listening Skills.



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Qualifications

- Strong understanding of Western cooking techniques, ingredients, and flavor profiles.
- Excellent communication skills and ability to work effectively in a team environment.
- Flexibility to adapt to changes in menu, ingredients, and kitchen procedures.
- Knowledge of food safety regulations and proper hygiene practices.
- Passion for cooking and a desire to continually learn and innovate.
- Willingness to present a food test for products upon arrival

Experience

Previous experience as a Chef specializing in Western or Italian cuisine for minimum 3-5 years.

Education

Passion for cooking and a desire to continually learn and innovate.