

HEAD CHEF

Marco Pierre White Steakhouse Lincoln

Located within the Doubletree by Hilton Lincoln

Job description

Position Overview

Marco Pierre White Restaurant is seeking a dynamic and skilled **Head Chef** to join our culinary team. The ideal candidate will assist the **Executive Head Chef** in overseeing the daily operations of the kitchen, ensuring the highest quality standards of food preparation, presentation, and service. You will play a key role in driving culinary excellence while fostering a positive kitchen culture, and maintaining operational efficiency.

Key Responsibilities:

- **Assist the Executive Head Chef:** Support the Executive Head Chef in all kitchen-related operations, including menu development, quality control, and staff management.
- **Supervise Kitchen Operations:** Oversee daily kitchen activities to ensure that all dishes are prepared to the restaurant's high standards of quality, flavor, and presentation.
- **Manage Kitchen Staff:** Lead, train, and develop the kitchen team, fostering a collaborative and efficient work environment. Ensure compliance with food safety and hygiene standards.
- **Menu Execution and Innovation:** Collaborate with the Executive Head Chef on menu development, seasonal offerings, and creative presentation. Ensure consistency in the preparation and presentation of all dishes.
- **Inventory and Stock Control:** Assist in managing food inventory, ordering supplies, and ensuring the kitchen operates within the allocated budget while minimizing waste.
- **Quality Control:** Ensure that all ingredients and dishes meet the high-quality standards of the Marco Pierre White brand. Conduct regular tastings and adjust recipes where necessary.
- **Health and Safety Compliance:** Maintain strict adherence to food hygiene, health, and safety standards. Ensure all kitchen staff are properly trained and compliant with restaurant policies.
- **Customer Satisfaction:** Work closely with the front-of-house team to ensure an exceptional dining experience for guests. Respond to customer feedback and make adjustments as needed.
- **Collaborative Teamwork:** Foster a strong working relationship with the Executive Head Chef, kitchen staff, and other departments to achieve seamless service and kitchen efficiency.

Qualifications:

- Proven experience as a Head Chef, Sous Chef, or in a similar leadership role within a high-end restaurant.
- A strong understanding of kitchen operations and fine dining standards.
- Excellent leadership, communication, and team-building skills.
- Ability to work under pressure in a fast-paced environment while maintaining attention to detail.
- Knowledge of food cost control, inventory management, and menu planning.
- Relevant culinary certifications or degree from a recognized institution.
- A passion for culinary excellence and continuous learning.

Working Conditions:

- Full-time position with flexibility required for evenings, weekends, and holidays.
- Ability to stand for extended periods and work in a high-pressure kitchen environment.