

FRAME

Seasonal Dining Restaurant Head Pastry Chef 【ドバイ勤務】

Job Information

Hiring Company

ShopFrame FZ-LLC

Subsidiary

Teible Restaurant LLC

Job ID

1427536

Industry

Restaurant, Food Service

Company Type

Small/Medium Company (300 employees or less)

Non-Japanese Ratio

(Almost) All Non-Japanese

Job Type

Permanent Full-time

Location

United Arab Emirates

Salary

5.5 million yen ~ Negotiable, based on experience

Salary Bonuses

Bonuses included in indicated salary.

Salary Commission

Commission included in indicated salary.

Work Hours

週4 8時間

Holidays

週休1日

Refreshed

April 29th, 2024 03:00

General Requirements

Minimum Experience Level

Over 3 years

Career Level

Mid Career

Minimum English Level

Daily Conversation (Amount Used: English usage about 75%)

Minimum Japanese Level

Native

Minimum Education Level

High-School or Below

Visa Status

No permission to work in Japan required

Job Description

[Duties & Responsibilities]

[Daily Duties / 日常業務]

- Ordering and monitoring stocks, to ensure sufficient level is always available
- Quality control – monitor production and preparation to ensure the restaurant's standards are always respected
- Create schedules for Pastry / Bakery team that allows smooth operation
- Coordinate and support FOH team to create pleasant experience for guests.
- オペレーションのニーズに合わせた発注・在庫の管理。
- メニューのクオリティーコントロール
- キッチンチームのスケジュールの管理
- フロアスタッフと共にお客様が満足できるサービスの提供

[Responsibilities / 管轄]

- Creating new menu items / recipes, and modify based on feedbacks from management / concept of the restaurant, moreover as per the financial sensibility.
- Ensuring the standard of menu items are always followed, by providing adequate training to the team members.
- Train & lead the team to respect HACCP and food safety procedure
- Communicating with suppliers to ensure the availability of highest quality ingredients at the value that suitable for the restaurant's financial goals
- Ensure the stock is monitored closely, and FIFO is practiced, and modify the prep or storing option as needed to minimize any wastage.
- Any defects in the kitchen are communicated to FOH / Management team promptly to avoid prolonging any issue or causing other defects. Follow up on routine maintenance to ensure the defects are minimized as much as possible.
- 定期的に現行メニューの見直し、レストランのコンセプトと価格帯に基づいた新しいメニューの考案、レシピの作成と指導。
- クオリティチェックとそのフィードバックを基にチームの指導
- HACCP・衛生管理
- 卸業者と友好的な関係を作り、レストランの目指すクオリティとコストのバランスに合った食材の発注、無駄のない在庫のロテーション。
- キッチン内の設備・機器の管理。問題点の速やかな連絡。フロアマネージャーと連携して、設備・機器の状態のチェック、故障などからくるオペレーションへの影響を最小限にする。

Required Skills

[Required Experience / Skills / 必要条件]

- Have deep understanding of pastry section, in a sense of creating recipes in meticulous details and ability to follow through and set standard with consistency.
- Have adequate experience to create a menu from scratch; from sourcing sufficient & sensible ingredients, mise en place, portioning & costing, and plating to the standard of the restaurant.
- Possess a passion in the creation of pastry items, in detail of texture, flavour, aesthetics and balance, and able to detect smallest variance possible for further modification to perfect the balance.
- Knowledge in basic knowledge in bakery section is desirable.
- Have ability to identify defects among procedure and the team, and be able to propose suitable solution, and take action as needed.
- Have knowledge in handling stocks; identifying sufficient par level, portioning & prebatching, inventory and system management to track the correct stock level.
- Have skills in dealing with suppliers; to understand acceptable value and quality of ingredients, ability to communicate and sample, and raise issue where necessary.
- Have good knowledge on HACCP and Food Safety procedure
- パティシエとして菓子作りの細かなノウハウを熟知し、食材の味わいを生かしたデザートメニューの考案・制作の出来る方。ベーカー知識のある方厚遇。
- デザートメニュー作成の経験、またメニューに沿ったし下準備の指導、ストックの発注・管理の経験。
- 相場を基に卸業者からの価格の考慮・交渉が可能。
- HACCP、またレストラン・キッチン内の衛生管理知識に長け、それに基づいた指導方針プランの作成が可能
- オペレーションにてミスや難点の迅速な察知、またそれらに対する解決策の提示が可能。

Company Description

Teible

Teible, a first ever "farm to Table" restaurant in the region that focuses local & regional produces, with an aim to promote a new food culture with a vibrant menu designed around a simplistic kitchen approach, motivated by a four-pillar value system of; Sustainability, Seasonality, Simplicity and integrity.

"We are a LOHAS (Lifestyle of Health and Sustainability) company. We focus on preserving the natural environment, care about well-being of the people and earth's natural habitat.

Food or clothing industries constantly produce wastes, increasing mass production and mass consumption are major causes

of environmental pollutions. Energy and water usages are also concerns of F&B industry; restaurants consume five times more energy compare to other commercial facilities, thus LOHAS is the first thing came to my mind when I started Teible.

A waste management is important for all projects are closely related to Lifestyle, making choices that are good for the environment, to make better life for me, my children, and everyone around. That's our motto."