

Job Title: Executive Chef

Department: Kitchen



Key Responsibilities:

- Oversee and manage all kitchen operations for weddings, banquets, and large-scale events.
- Plan, design, and execute authentic menus ensuring traditional taste, presentation, and quality.
- Demonstrate extensive knowledge of Indian cuisine, including regional specialties, ingredients, and cooking techniques.
- Ensure timely preparation and service of food while maintaining the highest standards of hygiene and safety.
- Supervise and train kitchen staff, ensuring effective teamwork and productivity.
- Coordinate with the F&B Service team for seamless execution of events and guest satisfaction.
- Monitor food quality, portion control, and wastage to maintain cost efficiency.
- Manage inventory, procurement, and vendor coordination for kitchen supplies.
- Ensure compliance with all food safety and sanitation regulations.
- Innovate and introduce new menu concepts.

Key Requirements:

- Proven experience as a Sous Chef in reputed hotels, resorts, or banquet operations.
- Hands-on experience in handling wedding functions for 300–500 guests.
- Strong specialization in Indian/Tandoor/Chinese cuisine is mandatory.
- In-depth knowledge of Indian culinary practices across regions.
- Excellent leadership, communication, and team management skills.
- Ability to work under pressure in a fast-paced environment.
- Strong organizational and time management abilities.

Qualifications:

- Diploma/Degree in Hotel Management, Culinary Arts, or a related field.

- Minimum 5-7 years of relevant experience in large-scale catering or hospitality industry.

Key Skills:

- Menu Planning & Execution
- Large-scale Catering Management
- Indian Cuisine Expertise
- Team Leadership
- Food Safety & Hygiene Compliance
- Cost Control & Inventory Management

Preferred Attributes:

- Creative and detail-oriented approach to food presentation.
- Strong understanding of guest preferences, especially in wedding and festive catering.
- Ability to maintain consistency and quality under high-volume operations.