

Executive/Head Chef

We are seeking a passionate Executive or Head Chef to take on a leadership role in managing our food catering department.

Overseeing a committed team, the ideal candidate will be responsible for all aspects of the Main Kitchen function and servicing a highly diverse clientele.

You will strive to be the best in the industry and work with the team to bring to the table creative ideas, delivered to a consistent high standard and work hard without supervision.

You will take pride in each plate and understand the need for speed, presentation and flavour.

This is an ideal time to hit the ground running during a time of change in the lead-up to our traditionally high summer season. Current building projects nearing completion will see a broadening of the Hotel offering, with a more substantial focus on live and upstairs entertainment facilities opposite the foreshore - this is an exciting time to join our team at a senior level.

About Us

Rye Hotel is an iconic coastal venue located prominently on the Rye beachfront. We are currently experiencing an exciting period of growth and expansion. A multi-faceted seasonal business with a reputation for quality food and service covering bistro and bar meals as well as functions, conferences, weddings, accommodation, public bar and drive thru Thirsty Camel bottle shop. We have recently added an outdoor entertainment area and bar.

Mission Critical Responsibilities:

- Inventory Management - cultivate great supplier relationships from careful selection, ordering, regular stock takes & best practice
- People Management - recruit, train, retain and maintain a strong team. Supervision and performance appraisal of your team is paramount, including ongoing training and mentorship to develop individual skills where best utilised
- Design & implement exciting seasonal menus with a mindset for customer value and maximising margins - be effective at what you do
- Recruitment and oversight of a dedicated team to prepare well presented & great tasting meals for patrons.
- Demonstrate initiative and develop rapport with team members to bring out the strengths in each individual for a dynamic workflow
- Engage in function and catering requirements where required
- Ensuring all OH&S and Food Hygiene requirements are met, including maintaining a high level of kitchen cleanliness & efficiency
- Strong communication skills a must with all departmental heads, to ensure a collaborative, collegiate and cooperative approach to the smooth functioning of customer service experience across the board

- Rostering in accordance with customer demands and seasonal needs

The Successful Applicant will Possess:

- 10+ years' experience with commensurate recent levels of leadership authority
- Must be able to work well under pressure and be hands on with all aspects of management, and prepared to take a 'hands-on' approach where required - lead by example
- Demonstrate effective communication within the kitchen and front-of-house
- Experience in menu development, rostering and staff management a MUST
- Report stock levels and maintain stock rotation to minimize food wastage and ensure accountability
- Maintain high standards of food quality & presentation
- In depth knowledge of all health regulations, ensuring kitchen preforms outstanding in health department inspections
- Genuine references of prior experiences are essential

Trade qualified, you will have demonstrated a track record for consistent, quality food services with experience in a versatile but dependable team environment.

If you are this self-driven leader who wants to take ownership for the role and showcase a great food offering by fostering a care for detail & cross-skilling of your team, please apply or alternatively, contact us to make enquiries you may have in tailoring your application.