

The Tabletop Collective (Pvt) Ltd

WE ARE HIRING

Send Your CV To

WhatsApp CV To: +94 74 039 8638

Email CV To: milinda@tabletopsl.com

Chef de Partie - for A New Cafe (Restaurant)

We're opening a new café and are looking for a skilled Chef de Partie to join us as the Lead Chef. This role will oversee kitchen operations, maintain high culinary standards, and help build and lead the kitchen team.

- 1. Kitchen Leadership & Staff Management**
 - Lead and supervise the kitchen team during service.
 - Guide, train, and support junior kitchen staff.
 - Maintain discipline, teamwork, and a positive work environment.
- 2. Menu Development & Food Preparation**
 - Design and develop the café menu.
 - Create new dishes and specials aligned with the café concept.
 - Ensure all dishes are prepared according to recipes and standards.
- 3. Daily Kitchen Operations**
 - Manage day-to-day kitchen workflow.
 - Coordinate with front-of-house to ensure smooth service.
 - Maintain consistency in taste, portioning, and presentation.
- 4. Hygiene & Food Safety**
 - Maintain strict kitchen hygiene and cleanliness.
 - Ensure proper food storage and handling.
 - Follow all food safety and health regulations.
- 5. Inventory & Food Cost Control**
 - Monitor stock levels and kitchen inventory.
 - Control food cost through portioning and minimizing waste.
 - Assist with purchasing and ordering ingredients.

Required Qualifications

- Knowledge of international and Chinese cuisine
- Minimum 2+ years of experience in a similar role in the F&B Industry
- Knowledge of food cost and portion control.
- Minimum GCE O/L or A/L (high school diploma or equivalent)

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