

JOB BRIEF – HEAD CHEF

The commitment to create exciting Food and Drink experiences is a key philosophy and cornerstone of all Campbell GRAY Hotels.

Campbell Gray Hotels opened The Merchant House in 2019, its unique creation in Manama, Bahrain. The very first 5-star boutique hotel is a 46 all suite property including exceptional ground floor and roof top food and beverage.

The Head Chef will be responsible to direct the development and progress of the restaurant menu and concept, the development and training of the Kitchen brigade and manage overall standard and service implementation according to Campbell GRAY Hotels standards of hospitality.

The Head Chef at Merchant House is a professional leader, eager about fusing his/her passion into fine produce to invent and re-invent creative mouthwatering irresistible food.

Our Head Chef is passionate of the succulent flavours and products of Mediterranean and local Gulf cuisine and he/she seeks creativity to transform every dining experience into a lasting memory. The ideal candidate is willing to achieve individual and team goals through teamwork and passion where the guest is the focal point.

KEY RESPONSIBILITIES

Responsible for the food production of the restaurant, bar, Employee Cafeteria restaurant achieving and maintaining the brand standards and guests' expectations.

- Recruit, train, coach and develop the kitchen brigade; selecting new joiners who would complement the spirit of the Hotel;
- Select fresh food products and create menus and dishes balancing both creativity and local tradition. Guarantee continuous monitoring of quality with attention to details;
- Responsible for the department financial objectives, food cost, productivity and food quality;
- Compliance with health and safety regulations.

COMPETENCIES AND EXPERIENCE REQUIRED

- Communication skills - able to communicate clearly and effectively with staff, colleagues, superiors and suppliers. Open to listening to and understanding the

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It's all about service

other person's point of view, giving and obtaining constructive feedback. Assertiveness and integrity are key points;

- Team leader and builder - able to create a good climate within the team and to foster motivation and positivity. He/she is a team player, should be able to acknowledge the hard work of the brigade and build on this, acting as a role model;
- Results focused - able to give smart objectives to the brigade and to pursue personal, team and Company goals focusing on Campbell Gray Hotels' standards, policies and professional ethic;
- Flexibility - able to effectively adjust to major changes in work tasks or work environment and willing to lead his/her team to welcome and promote change;
- Creativity - able to look beyond and to formulate new ideas. He/she has a global perspective and embraces diversity. His/her passion and curiosity drive to self and team development;
- Strong professional ethic - he/she is aware of the Company philosophy of always operating with the highest level of integrity, maintaining the highest level of work ethic towards guests, colleagues, the community and the Company;
- Broad knowledge of Mediterranean and regional cuisine and products with suitable experience of working with fresh ingredients;
- Previous experience as team leader in a kitchen brigade, in prestigious working environments;
- Excellent knowledge of English;
- Working knowledge of Microsoft Office package.

FURTHER REQUIREMENTS

1. Certification of culinary training or apprenticeship required. Degree in culinary, restaurant management or related field preferred;
2. Food Handling and Sanitation certificates required;
3. Minimum five years' experience and/or training in the Culinary Department of a luxury hotel, with three years in a management capacity.