

VACANCY FOR THE POST OF HEAD CHEF IN IKOTA LEKKI, LAGOS

Our Profile

We are a dynamic culinary brand based in Lekki, Lagos, known for serving premium meals with flair, flavor, and finesse. We are committed to excellence, innovation, and a memorable dining experience. As we expand our offerings and kitchen operations, we are seeking a talented and experienced **Head Chef** to lead our kitchen team and drive our culinary vision.

Role Overview

We are looking for a passionate and highly skilled **Head Chef** to manage all aspects of our kitchen. The ideal candidate must have strong leadership abilities, creative culinary skills, and a solid understanding of kitchen operations and food hygiene.

Key Responsibilities

- Oversee daily kitchen operations, from food preparation to plating.
- Lead and manage kitchen staff, ensuring high performance and discipline.
- Create and innovate menus that align with the brand.
- Maintain food quality, consistency, and presentation standards.
- Manage inventory, control food costs, and reduce kitchen waste.
- Enforce food safety, hygiene, and cleanliness standards in accordance with health regulations.

- Train and mentor junior kitchen staff to maintain efficiency and skill development.
- Collaborate with management on menu updates, specials, and food promotions.
- Monitor equipment maintenance and ensure the kitchen is always operational.

Requirements

- Minimum of a Culinary Diploma, Hospitality Degree, or equivalent certification.
- Proven experience (3+ years) as a Head Chef or Senior Cook in a fast-paced kitchen.
- Strong leadership and team management skills.
- Creativity and flair in menu development and presentation.
- Excellent knowledge of food costing, kitchen budgeting, and inventory control.
- Deep understanding of hygiene, health, and safety standards.
- Ability to thrive in a fast-paced, high-pressure environment.
- Strong communication, organizational, and time-management skills.

How to Apply

- Interested candidate should send their CVs to hr@globalclique.net
- Use the job title as the subject of the mail.
- Only shortlisted candidates will be contacted.