

We are Hiring

EXECUTIVE CHEF

Email your CV to
careers@babanango.com



GENERAL DESCRIPTION

The Executive Chef is responsible for leading all culinary operations to ensure exceptional food quality, service excellence, and guest satisfaction. Reporting to the Head of Hospitality, the role drives 5-star standards, menu innovation, operational efficiency, profitability, and food safety compliance across all dining outlets and events. The Executive Chef provides strong leadership, develops high-performing teams, and implements systems and processes that enhance operational performance while delivering outstanding guest experiences.

QUALIFICATIONS

Minimum Qualifications to Perform Role:

- Diploma or Qualification in Professional Cookery, Culinary Arts, Culinary Science, Hospitality Management, or a related field.
- HACCP and Food Safety certification advantageous.
- Additional hospitality or management qualifications will be beneficial.

Minimum Period of Experience:

- 5 years' experience in the same or similar role.

INTERACTION:

- **Reports To:** Head of Hospitality
- **Direct Reports To:** Head Chefs & Sous Chefs
- **External:** Guests

WORK TASKS

1. Culinary Leadership & Food Quality

- Lead and oversee all food production and service activities.
- Ensure consistent delivery of exceptional food quality, presentation, & portion control.
- Develop, review, and improve menus, recipes, and food concepts.
- Drive continuous improvement and innovation in the culinary offering.
- Maintain luxury hospitality standards across all food outlets and guest experiences.

2. Kitchen Operations

- Manage day-to-day kitchen operations and service delivery.
- Streamline kitchen processes to improve efficiency and productivity.
- Oversee food production for restaurants, room service, events, conferences, weddings, and special functions.
- Ensure effective coordination and communication across departments.
- Monitor kitchen equipment and ensure maintenance requirements are addressed.

3. Financial Management & Cost Control

- Develop and implement strategies to minimise food costs & maximise profitability.
- Manage inventory, stock control, and purchasing processes.
- Conduct regular stock takes and investigate discrepancies.
- Monitor food wastage and implement corrective actions.
- Ensure compliance with approved budgets and financial targets.

4. Food Safety & Compliance

- Ensure full compliance with HACCP and Food Safety Management Systems.
- Maintain high standards of hygiene, cleanliness, and food handling.
- Conduct regular inspections of kitchens and storage areas.
- Ensure compliance with all relevant health and safety legislation.

5. Leadership & Team Development

- Lead, mentor, coach, and develop culinary teams.
- Conduct training, performance reviews, and ongoing development initiatives.
- Establish clear performance expectations and accountability measures.
- Identify and develop future culinary leaders.

6. Guest Experience & Continuous Improvement

- Monitor guest feedback and implement improvement initiatives.
- Resolve food-related guest concerns professionally and effectively.
- Identify opportunities to improve food quality, service delivery, & operational efficiency.
- Support business initiatives that enhance the overall guest experience.

7. Reporting & Administration

- Maintain accurate food costing, recipes, menu specifications, and operational records.
- Prepare reports on food costs, menu performance, and operational improvements.
- Assist with planning and proposals for events and special functions.

SKILLS

- Advanced culinary and food presentation skills.
- Strong kitchen and operational management capability.
- Excellent leadership and team development skills.
- Financial acumen with strong food costing and stock control knowledge.
- Sound knowledge of HACCP and food safety standards.
- Menu development and recipe standardisation expertise.
- Strong planning, organisational, and time management skills.
- Problem-solving and decision-making ability.
- Effective communication and interpersonal skills.
- Computer literacy including Microsoft Office and POS systems (TallOrder advantageous)
- Extensive food and wine knowledge.

CHARACTERISTICS

- Passion for culinary excellence.
- Strong leadership presence.
- Professional and highly accountable.
- Results-driven and commercially aware.
- High attention to detail.
- Innovative and creative thinker.
- Dependable and reliable.
- Self-motivated and proactive.
- Ability to perform effectively under pressure.
- Strong work ethic and commitment to quality.
- Positive attitude and collaborative approach.
- Commitment to continuous improvement and service excellence.
- Ability to uphold and promote 5-star hospitality standards at all times.



Application may be submitted to careers@babanango.com

Closing date: 19 June 2026

Please note: If no communication is received within 14 days after the closing date, please accept that your application was unsuccessful.