SURFERSCOVE ÓBIDOS PORTUGAL
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HEAD CHEF

ROLE PURPOSE

Lead the restaurant kitchen (350 covers), defining the menu, ensuring consistency, quality and cost control, and training the kitchen brigade.

KEY RESPONSIBILITIES

- Define and update the menu, in line with the Surferside Bistro / Surfers Cove Café concept and using ingredients from the Óbidos region
- Manage and train the kitchen brigade (Chefs, Kitchen Staff, Dishwashers)
- Control food cost and waste within the agreed budget
- Ensure compliance with HACCP and food safety standards
- Plan rotas and shifts according to seasonality (low, mid and high season)
- Manage relationships with food suppliers
- Work with the Head of Dining Room on cooking times and the dining room experience

REQUIREMENTS

- Culinary Arts training or equivalent professional experience
- At least 5 years of kitchen experience, including at least 2 in a leadership role
- Experience in high-volume / casual dining restaurants is a plus

SKILLS AND PROFILE

Team leadership · Cost management · Culinary creativity · Working under pressure · Organisation

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