



Vienna, Austria - January 2017

Charlie P's Pub and Dining Room is an award winning food establishment located close to the centre of Vienna which opened in November 1997. It has consistently held a Toque/Haube from Gault Millau for the past 3 years and currently holds a score of 14 points. It is the first pub in the world to achieve this award.

We serve modern Irish/British cuisine in a casual setting combining the best of local seasonal produce with our own imported premium beef, lamb, game and numerous artisanal foods sourced from Ireland. Charlie P's Dining Room comfortably seats 56 guests with additional tables in our pub area. To complement our menu we offer local and international craft beers and fine wines.

Supported by an Irish-Austrian management team the successful candidate will experience a work environment which invites creativity and where every member is treated equally.

## Head Chef Job Description

### Job brief

We are looking for a head chef with serious food passion who is creative and proficient in all aspects of food preparation and kitchen management. As part of the senior management team in our expanding organization, this person will have full responsibility for culinary operations.

### Responsibilities

- Plan and direct food preparation and culinary activities
- Display creative menu development in line with the long term vision of our dining room
- Estimate food requirements and food/labour costs
- Maintain the profit margin on food
- Source quality and novel ingredients from local suppliers and from Ireland
- Arrange for equipment purchases and repairs
- Recruit and manage kitchen team members who share our core values / vision
- Rectify arising kitchen issues and manage customer feedback
- Give prepared plates the "final touch" and ensure that all food leaving the kitchen meets our quality standards
- Perform administrative duties pertaining to the kitchen
- Comply with nutrition, sanitation regulations and safety standards
- Keep time and payroll records
- Maintain a positive and professional approach with co-workers and customers

### Requirements

- Minimum of 2+ years experience as a head chef or an individual looking to step up from a sous chef role in an exceptional kitchen
- Excellent record of kitchen management
- Ability to spot and resolve problems efficiently
- Capable of delegating multiple tasks
- Good communication and calm leadership skills
- Fluency in English essential and knowledge of German an advantage
- International experience desirable
- Keen interest in food trends and best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- Most importantly, the successful candidate must love and respect food.

To apply please send an introduction letter and C.V./ Resumé to [jobs@charlieps.at](mailto:jobs@charlieps.at)

**All applicants must be eligible to work legally within the E.U.**