

# CHOCLO

## KITCHEN SUPERVISOR / SOUS CHEF

Welcome to Choclo, where we invite you on a culinary journey inspired by the vibrant flavors of Latin America. Our restaurant embraces the tradition of food sharing, allowing you to indulge in the richness of Latin American cuisine with friends and family. Experience the ritual of exceptional hospitality in a contemporary setting, where fine dining meets the energetic spirit of Latin American culture. Our menu celebrates the diverse food culture of the region, blending traditional ingredients with modern presentations for an unforgettable dining experience.

Join us at Choclo and savor the fusion of flavor, culture, and hospitality. If you are someone who genuinely cares about people and is committed to doing things right, you'll find a perfect fit in our highly motivated and diverse team.

## JOB DESCRIPTION

The ideal candidate will have a deep appreciation for Mexican cuisine, exceptional culinary skills, and strong teamplayer abilities. As the sous chef, you will play a key role in maintaining the high standards of our kitchen, ensuring the quality and consistency of our dishes, and supporting the Head Chef in daily operations.

## YOUR MISSION

- Collaborate with the Head Chef to design and refine the menu.
- Participate in the preparation, cooking, and presentation of dishes, ensuring that all food meets the restaurant's standards of excellence.
  - Help guide kitchen staff.
- Manage inventory and ensure proper storage and rotation of ingredients to minimize waste.
- Enforce health and safety regulations, maintaining a clean and organized kitchen environment.
  - Occasionally interact with guests to receive feedback.

## YOUR SKILLS

- At least a first experience in a restaurant kitchen
- Passionate about what you do and eager-to-learn
  - you love to do things the right way & have attention for details
- you want to make sure the clients are having the best possible experience
  - having a sense of prioritising is a great plus
  - you can handle the pressure of peak moments
- you understand the importance of hygiene in the kitchen
- Do you feel like there's a leader in you? Great! Don't hesitate to tell us about it.

## OUR OFFER

We want to be the best in the hospitality sector and that includes you! Which means we will get you in return:

- A job in an inspiring environment, a challenging position and incredible benefits
- A multitude of trainings
- The opportunity to be part of a unique concept with clear mission & vision
- A position in a warm welcoming team with a great atmosphere
- A competitive salary with tips
- Opportunities for career development
- Employee discount in all our venues for you and your plus one
- 2 consecutive days off on which one of them is a weekend day (Sunday & Monday)

## CAN YOU FEEL IT TOO?

Let's get in touch via [Jolien@kurkumamagroup.com](mailto:Jolien@kurkumamagroup.com) by sending us your CV and introduction.

