

Executive Chef

Description

The Executive Chef leads the culinary vision and daily kitchen operations of a hotel, resort, or restaurant group in Vietnam. They design menus, control food and labor costs, uphold food safety standards, and mentor a team of chefs across multiple outlets.

Responsibilities

- Design and update menus across all food & beverage outlets.
- Control food cost, wastage, and kitchen labor budgets.
- Enforce food safety and hygiene standards.
- Recruit, train, and schedule kitchen staff.
- Coordinate with F&B management on promotions and events.

Requirements

7+ years of culinary experience with at least 2 years as Executive Chef or Executive Sous Chef. Culinary degree or equivalent professional training. Proven experience managing food cost and kitchen budgets. HACCP or food safety certification preferred.

Benefits

Competitive salary, service charge, staff meals, health insurance, and opportunities to lead flagship culinary concepts within a growing hospitality group.
