Responsible for training the chefs from each factory.

ه ديـة	وسنة السعو	المملكة العر	لقنصلية	الشهادات	وتصديق	ات العمل	تأشير	ن للنحاز	معتمده

у Јов	VACANCY
يرجى المابلاغ بانك قرأت الماهلان عن طريق موقع شركة الهدف للتوظيف	
A leading Sweet Factory in KSA is seeking to recruit Executive Chef	
POSITION TITLE:	Executive Chef
REPORTS TO:	neral Operation Manager
POSITION SUMMARY:	
Responsible for the creation and innovation of sweets and savories of the best quality. Having an eye for detail and creativity to develop the Brand Experience.	
Ensure the smooth running of the factory and manage profit, stock, wastage control, hygiene practices and training within the factory.	
Responsibilities	
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Create and apply-menu engineering, established in collaboration with the Product Managers.	
Maintain the brand standards and assure a consistent production flow.	
In charge of equipment purchases depending on the company's needs and respecting the given budget.	
Rectify and adjust recipes taking into consideration any arising problems or complaints.	

-	Assist production department during the launch of new products or modified recipes.	
-	Research and Development department, creating products according with the trends and seasons (coffee sweet, savory, cakes, coffee shops, petit fours, ice cream)	Responsible of the
-	Ensure all machinery available in the production plants is being used.	
-	Maintain a positive and professional relation with	s and top management
-	Delegate in order to encourage and evaluate the development of your subordinates.	
-	Attend all exhibitions where the brand is being presented.	
-	Visit international exhibitions to increase awareness of the new trends, packaging and raw materials.	
-	Being motivated to perform additional duties or travels where company is present, as requested by the Top Management.	
-	Support Wholesales department with the product development for local and foreignmarket	
nents	Requirem	
		_
-	Proven working experience as a Head Chef	
-	Experience as factory manager	
	Ability to spot and solve problems efficiently	
-	Capable of delegating tasks	
-	Communication, motivation and leadership skills	
-	Stay up to date with cooking trends and best practices	
-	Microsoft Office Pack knowledge	
-	Proven ability to innovate and develop new recipes in the field	
-	You should possess the artistic ability to make your desserts appealing and eye catchy.	
-	Good experience with large volume, and consistent production	
	Ехре	would be an advantage
cv to	For the interested candidates please send your control of the interested candidates please your control of the interested candidates please your control of the interested please your control of the interested please your control of the interested please your contr	Eng@tar
o.com	<u>•</u>	
ملاه	حظة هامة	ميع الماعلانات - بقس
ننث	مرها كما تردنا من الشركات المعلنة او من المواقع الماخبارية دون تحمل اى مسؤولية	
<u> </u>	عرها کما در دما می السر حال المعلمه او می المواقع الاحباریه دون تحمل ای مسوولیه	

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					TARG
	لالكتروني مباشرة	ظیف الی بریدکم ا	جميع اعدانات التو	اك معنا لتصل	اصدقائك للاشتر