**GLOBAL IN-FLIGHT CATERING COMPANY**

**Job title: Asia Pacific Executive Chef / Director**

**Job Location: Sydney, Australia**

**Job Summary:**

This role has overall responsibility for menu development across the Asia Pacific Region, developing new menus, products and culinary concepts for the customer in line with their brand, values and corporate identity, with the use of approved suppliers and managing all budgetary, dietary and operational needs.

**Main Duties and Responsibilities:**

* Menu development for existing and new (potential) customers ensuring menu presentations/workshops are planned, set up, orders product, and specifications reviewed to ensure compliance and then leading the presentation/ workshop with the customer. Provide culinary leadership in areas of personal expertise when leading and monitoring presentations.
* Assist with culinary operational objectives by contributing information and analysis to strategic plans and reviews; preparing and completing action plans; implementing production, productivity, quality, and customer-service standards; serving as culinary resource to operations managers; identifying and resolving problems; completing audits; determining system improvements; implementing change.
* Meets culinary financial objectives by estimating requirements; designing menus; anticipating and evaluating response to menu presentation; scheduling expenditures; analysing variances; initiating corrective actions; evaluating time-saving production techniques; training others in specialty techniques.
* Develops recipes, product methodology and portion specifications as required in conjunction with the customer by understanding consumer tastes and nutritional needs; reviewing product specifications; evaluating ease of menu preparation; applying established procedures and budgetary constraints.
* Actively involved with the customer, clearly understanding their needs and requirements, leading reviews with operations, commercial and other stakeholders on customer issues/complaints and any aspect of menu development.
* Periodically monitors food preparation and conducts regular quality assurance checks by consulting with the buyers; sous chefs, production teams and QA/food safety teams. Prepares menu and food preparation reports by collecting, analysing, and summarising food, dining, and customer data and trends.

**Qualifications**

* Associate Degree or Bachelor Degree in the Culinary Arts or Culinary Field (formal culinary education) required or equivalent experience.
* Minimum 8 years as a Chef with a successful track record as a senior leader.
* Extensive stakeholder management experience within a complicated, multi-site, customer focused organization in manufacturing, food production and restaurant or catering (in flight preferable) environment.
* Demonstrated experience with managing financials with budget, P&Ls, revenue targets etc. across multiple customers.
* Due to APAC region, demonstrated experience in at least one or more Asian (Japanese, Korean, Chinese etc. Cuisines).
* Multi-lingual skills a plus (Asian Language).