

Accor professions guide: Head chef (m/f)



What exactly does my mission involve?

- Integrate, train, manage and coordinate the kitchen team with a good working atmosphere
- Organise and manage the whole culinary process
- Ensure the quality of dishes served, and their conformity with the worksheets and customer satisfaction
- Optimise the cost of raw materials
- Manage all costs involved with running the kitchen
- Supervise and control monthly inventories
- Guarantee hygiene and security standards for the whole kitchen

Apply on line for the hotel head chef positions

This profession exists...

in the restaurants of all Group hotels around the world.



Testimony of Olivier Falchi, Executive Chef at Sofitel Arroyo, Argentina

"I've been an Executive Chef of the Sofitel Arroyo since July 2009. I started my career at Accor in 2004 to do the opening of a hotel in Buenos Aires.

The Group gave me the opportunity to travel around South America & France.

Two years ago I was chosen to be part of the project to develop the new restaurant concept: So by Sofitel in Paris, an incredible opportunity. I worked for one year on the project with recognized designers & great professionals, this chance gave me a lot of experiences & knowledge. It was always a great challenge for my professional development to work for this Group, being French and working out of my country for so many years, it is with pride that I can work "with french style" so far from France. Accor is a Group where there are incredible opportunities of development and working next to high level professionals."

Personality | Activities | Qualifications/Experience | Progression

Leadership

Excellent decision maker
Capacity to delegate
Dependable and methodical
Good teacher and team leader
Adaptable
Reactive
Creative
Anticipate conflicts and handle problems
Create and maintain team spirit and motivation
Implement ways of sharing information, instructions and knowledge

Supply and management of stocks

Organise the placing of stocks
Plan supplies according to production
Carry out inventories

Culinary production

Supervise the quality of production
Create and ensure the application of worksheets
Supervise all production and distribution

Team management and leading

Establish schedules and evaluate their needs
Evaluate skills, potentials and results
Supervise all activities

Manage production

Control the correct use of equipment
Organisation of work stations
Carry out cost analysis

Vocational training in cookery and experience
Additional cookery cycle
Confirmed experience in cookery and team management
Knowledge of desktop applications

Restaurant Supervisor/Manager (m/f) (with experience and training)
International mobility