

EST. 1908

HOLLANDE CLUB

HEAD CHEF

Job Title: Head Chef

Department: Food and Beverage Operations

Reports To: Head of Food & Beverage

The Hollandse Club:

The Hollandse Club (www.hollandseclub.org.sg) is an informal, family oriented, international club in a resort style setting. It offers a wide range of sports, recreation, and dining facilities for its members. Being part of the Hollandse Club means working in a dynamic and multi-cultural work environment with an international group of colleagues coming from a vast variety of countries.

Job Summary:

We are looking for an experienced and innovative Head Chef to lead our culinary team at the Hollandse Club. The Head Chef will oversee all aspects of kitchen operations, menu planning, food preparation, and staff management. The successful candidate will bring creativity, efficiency, and a passion for delivering high-quality dining experiences in a Club environment, with a focus on healthy, seasonal and locally sourced ingredients. As a key member of the F&B team, you are empowered to make a positive difference and exceed member expectations. This role reports into the Head of F&B and will involve working closely with the General Manager to develop and execute a long-term culinary strategy that aligns with the club's objectives.

Key Responsibilities:

- Plan and execute creative and diverse menus that cater to our members, including seasonal specials and international dishes. Consider customer preferences, market trends, and pricing strategies.
- Oversee daily kitchen activities, ensuring that all food is prepared to the highest standards of quality, safety, and hygiene. Establish and maintain strict cleanliness standards throughout the kitchen.
- Lead, train, and mentor kitchen staff, promoting teamwork and high performance. Manage recruitment, performance evaluations, and ongoing training to develop a skilled culinary team.
- Develop and manage budgets for food and labor costs, implementing strategies to minimize waste and optimize profitability. Approve requisition of food supplies and manage supplier relationships to ensure high-quality ingredients.
- Monitor and evaluate the quality of raw and prepared food products, ensuring compliance with established standards. Implement quality control measures to guarantee consistency and timely service.
- Maintain high standards of sanitation and safety in the kitchen, training staff on safety, sanitation, and accident prevention principles.
- Collaborate with the Events Manager to design and prepare menus for various events, including private parties and corporate functions.
- Prepare necessary data for budgeting and financial reporting. Monitor actual financial results and take corrective actions to ensure financial goals are met.

EST. 1908

HOLLANDSE CLUB

- Stay informed about industry trends and developments through ongoing research and participation in relevant trade associations. Implement best practices to enhance kitchen efficiency and effectiveness.
- Perform other related responsibilities as needed to support the overall success of the culinary operations.

Requirements:

- Minimum of 10 years of experience in culinary management, with at least 5 years in a supervisory and / or head chef role.
- Proven ability to lead and manage kitchen teams in a high-paced environment.
- Strong knowledge of international cuisines, with experience in creating balanced and innovative menus. Open to prepare Dutch menu items.
- Excellent organizational and leadership skills
- Ability to analyse and solve problems; efficiently handle multiple duties under pressure
- Ability to manage costs and work within set budgets.
- High level of food safety and hygiene knowledge, with a certification in food safety preferred.
- Positive attitude, professional manner, and appearance in all situations.
- Flexibility to work evenings, weekends, and public holidays as required.

Salary Range:

- \$7,000 - \$8,000 per month (depending on experience)

Application Procedure:

- To apply, please send your detailed CV and cover letter to gm@hollandseclub.org.sg.
- Within your application, clearly state your citizenship, employment eligibility status in Singapore, and if you require sponsorship for a Work Pass.
- Recent employer references will be required.
- Only shortlisted applicants will be invited for an interview.

Join the Team!

At the Hollandse Club, we value our staff and offer numerous benefits including:

- Professional Development Opportunities
- Annual Wage Supplement
- Health Insurance and Dental Treatment
- Staff meals
- Personal Wellbeing Allowance
- 18 Days Annual Leave, 4 Days Family & Wellness Leave, and Birthday Leave