



Role

K2 Ltd is seeking a Chief Executive Officer/Executive Head Chef responsible for the management of its cafe and catering operations. If you have a passion for hospitality development, with capacity to analyse problematic situations, occurrences and provide solutions to ensure K2 Ltd growth please read on.

Do you possess leadership skills and are able to confidently lead a large team? Do you have qualifications to manage this team?

Are you socially adept and able to communicate with guests and management? Are you a team player and forthcoming with ideas and have the initiative to always improve?

Do you possess attention to detail with a passion to planning, directing, or coordinating operational activities at the highest level of management? Do you possess a can-do attitude and can take on the challenges that a remote destination can throw at you?

If Yes, email - manager@k2kitchenvanuatu.com

Brief description

The position of chief executive consists of determining and formulating policies and providing the overall direction of K2 Ltd within the guidelines set up by a board of directors. It also consists of planning, directing, or coordinating operational activities at the highest level of management.

Tasks

Analyse operations to evaluate the performance of a company and its staff in meeting objectives, and to determine areas of potential cost reduction, program improvement, or policy change;

Appoint department heads or managers and assign or delegate responsibilities to them;

Confer with board members, organisation officials, and staff members to discuss issues, coordinate activities, and resolve problems;

Direct and coordinate activities of businesses or departments concerned with the production, pricing, sales, or distribution of products;

Direct and coordinate an organisation's financial and budget activities;

Direct, plan, and implement policies, objectives, and activities of organisations or businesses to ensure continuing operations, and to increase productivity;

Negotiate or approve contracts and agreements with suppliers, distributors and agencies, and other organisational entities;

Prepare budgets for approval,

Review reports submitted by staff members to recommend approval or to suggest changes

Qualifications and requirements

A bachelor's degree, Certificate III in Commercial Cookery.

Minimum 15 years in industry as Proven experience as CEO & Executive Chef.

Strong understanding of finance and performance management principles.

Familiarity with diverse business functions such as marketing, PR, finance.

Experience in crafting recipes for publication

Ability to identify complex problems and review related information to develop and evaluate options and implement solutions.

Ability to consider the relative costs and benefits of potential actions to choose the most appropriate one.

Cooking classes – teaching up to 70+ pax classroom style &/or interactive, teaching in homes.

Merchandising to increase product profile & awareness.

Ability to give full attention to what other people are saying and to use logic and reason to identify the strengths and weaknesses of alternative solutions.

Television & Radio presenter experience – min 4 years

Experience in crafting recipes for publication

Media & customer presentations

Liaison with suppliers, farmers

Cooking & presenting recipes to a live audience at various venues

Competencies (in order of importance)

Integrity - Job requires being honest and ethical.

Leadership - Job requires a willingness to lead, take charge, and offer opinions and direction.

Initiative - Job requires a willingness to take on responsibilities and challenges.

Stress Tolerance - Job requires accepting criticism and dealing calmly and effectively with high-stress situations.