

Specialist Steak & Seafood Chef

Full-time | Havannah Harbour, Efate, Vanuatu

Wahoo Seafood & Grill is a waterfront restaurant in Havannah Harbour, Vanuatu, specialising in fresh local seafood, premium steaks and relaxed island-style dining. We are looking for an experienced chef who can deliver consistently high standards, strengthen our kitchen systems and train our local team.

Position Overview

Position	Specialist Steak & Seafood Chef
Employment	Full-time, rostered shifts including evenings, weekends and public holidays
Location	Wahoo Seafood & Grill, Havannah Harbour, Efate, Vanuatu
Start date	As soon as a suitable candidate is available
Remuneration	Negotiable based on experience, qualifications and demonstrated ability
Relocation	Accommodation and relocation support may be discussed. Overseas applicants are subject to labour and immigration approval.

About the Role

This is a hands-on senior kitchen position focused on premium steak and seafood preparation, consistent service delivery and practical staff development. The successful candidate will work closely with management and the existing kitchen team to improve quality, efficiency, food cost control and presentation standards.

Key Responsibilities

- Prepare and cook premium steaks to accurate requested temperatures using grill, pan and other appropriate techniques.
- Prepare fresh fish, shellfish and other seafood safely, including filleting, portioning, cleaning and presentation.
- Lead or support service during busy periods while maintaining timing, consistency and plating standards.
- Develop and refine practical steak, seafood, sauce, garnish and side-dish recipes suited to the restaurant and local supply.
- Establish clear recipes, portion sizes, preparation lists and kitchen procedures.
- Monitor food quality, storage, rotation, stock levels, ordering, portion control and wastage.
- Assist management with menu costing and maintaining commercially sustainable gross margins.
- Train and mentor Ni-Vanuatu kitchen staff in cookery, hygiene, organisation, plating and service standards.
- Maintain high food-safety, cleaning and personal-hygiene standards throughout the kitchen.
- Care for kitchen equipment and report maintenance or safety issues promptly.

Selection Criteria

- **Experience:** Minimum 5 years of professional kitchen experience in a busy restaurant, hotel or resort.
- **Steak expertise:** Demonstrated knowledge of steak cuts, trimming, seasoning, resting, grilling and cooking temperatures.
- **Seafood expertise:** Strong practical ability in fish filleting, seafood handling, preparation, storage and presentation.
- **Leadership:** Experience supervising, training and developing junior kitchen staff.
- **Commercial skills:** Understanding of food costing, portion control, stock management and waste reduction.
- **Food safety:** Sound knowledge of hygiene, cross-contamination prevention, temperature control and safe food storage.
- **Consistency:** Ability to produce high-quality food accurately and efficiently during busy service periods.
- **Communication:** Good spoken and written English and the ability to communicate respectfully with a multicultural team.
- **Qualifications:** A recognised culinary qualification is preferred, or equivalent substantial professional experience.
- **Personal suitability:** Reliable, organised, calm under pressure and comfortable living and working in an island environment.

Highly Regarded

- International hotel, resort, steakhouse or high-quality seafood restaurant experience.
- Experience working with charcoal, wood-fired or open-flame cooking.
- Menu-development experience using locally available produce and seasonal seafood.
- A portfolio of food photographs, sample menus or documented recipes.
- Experience opening, improving or standardising a restaurant kitchen operation.

What We Offer

- A senior, hands-on role in a waterfront restaurant with access to quality local seafood and produce.
- The opportunity to shape menu standards, systems and kitchen training.
- Competitive remuneration negotiated according to experience and ability.
- Staff meals while rostered for work.
- Potential accommodation and relocation assistance, depending on the final employment agreement.
- Work-permit and visa support for an approved overseas candidate, subject to Vanuatu government requirements.

How to Apply

Apply through the job advertisement and include:

- An up-to-date CV showing relevant positions, dates and responsibilities.
- A short cover letter explaining your steak and seafood experience and why you are suitable for the role.
- Copies of relevant culinary or food-safety qualifications.
- Contact details for at least two recent professional referees.
- Photos or a portfolio of dishes you have personally prepared, where available.
- Your current location, earliest available start date and salary expectations.

Recruitment Process

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Application review	Video or in-person interview	Reference checks and practical skills assessment	Employment offer, followed by any required permit and visa process