



Executive Chef

I'm excited to once again present an opportunity to an upcoming chef to step out of the shadows and shine. I'm very proud of my current Executive Chef, Buddha Lo, who after completing his 2½ year tenure, is heading off to New York City after Christmas to work at the 'World's Best' restaurant **Eleven Madison Park**. (If you haven't heard of Eleven Madison Park move on to the next job ad!)

#Worlds50Best #ElevenMadisonPark #Graduation #MatteosMelb

Established in 1994, Matteo's is just past the Bohemian enclave of Melbourne's famous 'Brunswick St', in North Fitzroy. We can cater for up to 200 guests with a mix of degustation, A La Carte and events.

I'm looking for someone who won't be daunted by our previous awards, accolades and Chefs Hats; *39 hats over the last 23 years!* Our team strives for excellence in product and guest experience, and I need someone to maintain and build on our success

We need a genuine leader with drive, motivation and experience to assume full responsibility of the kitchen and work with our professional FOH team to ensure extraordinary food and services to our regular and new customers.

Matteo Pignatelli

Matteo's Restaurant
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AWARD WINNER
1996 ~ 2018

SAVOUR
AUSTRALIA

ACCREDITED
RESTAURANT





Executive Chef

Position:

- Create and implement modern menus highlighting seasonal produce
- Responsibility for costing, quality control and maintaining consistently high standards of product
- Maintenance of valuable supplier relationships
- Search and discovery of artisan provedores
- Facilitation of smooth & well managed service periods
- Ensure a safe, respectful workplace environment
- Management, training & development of kitchen team
- Working with FOH manager on menu knowledge
- Responsibility over kitchen presentation and asset maintenance
- Rostering of kitchen team and timesheet management
- Cater for wine dinners, charity events, cooking demo's & guest appearances!

You

- Significant experience in hatted or Michelin starred restaurants
- A confident and creative cooking style with a strong emphasis on quality and presentation
- Obsessive about beautiful produce
- Passionate about your career and our industry
- Calm and professional personality, thrives under pressure in a busy kitchen
- Hungry to keep learning and share ideas
- Must believe the importance of team training and development.
- Fluent in English with strong communication and interpersonal skills
- Proficient in ordering and stock management, minimising food costs and wastage
- Commitment to work evenings, weekends and some public holidays

Offer

- The flexibility of a blank canvas to express your signature style
- The support of an existing experienced, stable & committed team
- Opportunity to make a name for yourself
- Mentorship from Matteo to hone your own style
- Opportunity to connect into the Matteo's network
- Security of an established & respected business
- 457 Sponsorship available for outstanding applicant

If you are the professional I'm looking for, please submit your application to work@matteos.com.au

If you think your skills might be better suited to another role within our team, feel free to send us your resume also. We are always looking for great people.