Executive Chef

About the job

As Executive Chef, you will oversee the culinary direction and quality across our restaurant group. You will ensure consistency in taste, presentation, and execution while driving innovation within our menus. You will lead and support kitchen teams, maintain high standards of hygiene and organization, and collaborate closely with management on operations and development.

What are the tasks?

- Lead and manage all kitchen teams across the Kurkumama Group
- Oversee menu development and ensure consistent quality
- Monitor food cost, kitchen efficiency, and operational standards
- Train, motivate, and support chefs and kitchen staff
- Guarantee compliance with hygiene and safety regulations
- Collaborate with management on new concepts and improvements

What are we looking for?

- Passion for cuisine, culture, and guest service.
- Minimum 3–4 years of similar role experience
- Strong leadership and communication skills
- Ability to work across multiple locations
- Passion for Middle Eastern / Levantine cuisine is a plus
- Strong organizational and problem-solving skills
- Creativity and a hands-on mentality

Why work with us?

- Competitive salary + tips.
- Work in an inspiring environment, a challenging position and incredible benefits.
- The opportunity to be part of a unique concept with clear mission & vision.
- A position in a warm welcoming team with a great atmosphere.
- Employee discount in all our venues for you and your plus one.
- Skill specific training and career development opportunities.

Interested?

Apply through website: www.kurkumama.be/jobs