

# Head Chef Position

Are you interested in working for an international standard restaurant? Do you enjoy supporting young people to learn about preparing delicious food? Then join us!

You will be joining the team of Khaiphaen training restaurant where youth can learn how to professionally prepare food and serve customers from all over the world.

## ***Your responsibilities as a head chef will be to:***

- Responsible for daily oversight, operations and managing an international training program
- Successful running of the restaurant kitchen to international standards
- Hygiene, health and safety is up to TREE Alliance standards
- Quality, consistency and timeliness of all food and beverages is of the highest standard
- Menus and specials are creative, local, fresh and kept up to date
- Managing staff and students scheduling and training
- Maintaining food costing, inventory, recipe development and reports

## ***About you:***

- You have good knowledge of local and international food
- You are excited about supporting young people to learn new skills
- Have experience in an international hospitality kitchen or as a manager
- You are a great team player
- You are OK to work flexible working time, 6 days per week
- You are comfortable using the computer: Microsoft Word, Email and Excel
- You can write recipes and do food costing
- You have a little English (speak and write) or the desire to learn

This position is full time and is based in Luang Prabang.

## **About us**

Friends-International started Peuan Mit program in collaboration with the Ministry of Labour and Social Affairs. We provide social services to marginalized children/youth, families and communities and we work together with them to support them to build futures.

We make sure the children are going to school; the youth is gaining skills so they can find a job and we support families to gain skills and employment so they can take care of their children.

Khaiphaen, our vocational training restaurant is part of our employment project and it aims at providing marginalized youth with skills needed to find a job and become independent and productive citizen of the society.

Join us by

Sending a cover letter with a CV and salary expectations to:

- our restaurant. See Mr. Noy at 100 Sisavang Vatana Road, Ban Wat Nong (Between the French Institute and the Mekong River), Luang Prabang
- OR to our email [contact@khaiphaen-restaurant.org](mailto:contact@khaiphaen-restaurant.org) with the Subject: **Head Chef Position**

Peuan Mith is an equal opportunity employer and the successful candidate will be selected based on merit.

The successful applicant will be expected to comply with Peuan Mit Child Protection Policy.

Hiring is currently open for this position.

Only short-listed candidates will be contacted for interview.