

KLCG

KLCG is looking for an experienced full time Chef to join the team at our various locations.

The bakery's menu is continually evolving and seasonally led, with a focus on highly specialised in combining pastries in our menu. We take extreme pride in the quality of the food served, ingredients used, and level of intricacy and skill required to create each individual menu.

Our kitchen is a positive, supportive environment. We value the input of every individual and strive to create a place where everyone enjoys coming to work.

As a team we have a collective approach to menu development: drawing on the experience of all team members to create new dishes. We take a modern approach to traditional menus – researching recipes and plating ideas, to create food that we feel is not offered elsewhere in Kuala Lumpur.

The bakery is open every Wednesday to Monday. The position would involve the preparation of food items, organising stock, clearing and cleaning down your section, the setting up of all stations and mise-en-place for all sections in the kitchen; working busy services and closing down after each day. There would also be potential for the role to develop – we love to promote from within

Candidates must be;

- Experienced working in professional kitchens
- Able to work well under pressure, prioritise tasks and also look ahead at what needs doing
- Enthusiastic and committed to working in a small team, with a shared goal of producing exceptional dishes
- Able to take own initiative and think on feet where necessary

- Passionate about producing food in an artisanal way, and using fresh, seasonal produce
- Driven and reliable
- Willing and eager to learn and develop skills
- Clean, presentable and happy to work in an open kitchen

Responsibilities;

- Working your own section during service
- Stock control (being responsible for own section and communicating orders to Head Chef)
- Work closely with Front of House team to ensure all services are delivered to a high standard
- Cleaning of kitchen and all food preparation areas
- Ensure compliance with food and health and safety regulations

Benefits;

- Competitive pay, based upon experience
- Training and career progression opportunities

At KLCG we are very aware and distressed by the lack of diversity in our industry. We strive to have an inclusive and representative team, so encourage people of underrepresented ethnic backgrounds and minority communities to apply. At KLCG we value experiences, contributions and cultural richness, and see how they enhance our business and the relationships with the communities that we serve.