



KO Brentwood

Job Title: Executive Chef

Location: Brentwood, Essex

Salary: £50,000 - £60,000

Job Type: Full-Time

Experience Level: Suitable for highly skilled and experienced professionals, UK applicants only

#### About Us:

KO Brentwood is a prestigious dining destination that brings together tradition and modern innovation. As we continue to set new standards in culinary excellence, we are seeking a highly skilled and experienced Executive Chef to lead our kitchen team and drive our commitment to exceptional cuisine. KO Brentwood is known for its passion for authentic flavours, expert cooking techniques, and a bold approach to reimagining tradition.

#### Job Role & Responsibilities:

As an Executive Chef, you will be responsible for overseeing all aspects of the kitchen operation, ensuring high standards of food quality, consistency, and creativity. Your responsibilities will include:

- Leading, managing, and inspiring the kitchen team to maintain excellence in food preparation and presentation.
- Being hands-on and fully engaged on the pass, ensuring the consistency of every dish that leaves the kitchen.
- Assembling and meticulously finishing each dish to exacting specifications at the pass, guaranteeing every order meets KO Brentwood's high standards before it reaches the guest.
- Demonstrating expertise in KO Brentwood's three core cooking techniques: Tandoor, Karahi (Curry), and Grill, ensuring each dish reflects the bold, signature flavours of our kitchen.
- Embodying our mantra, "Thrill of the Grill", by leading our approach to cooking over fire, enhancing depth and smokiness in every dish, and bringing an element of theatre to our open kitchen.
- Overseeing food preparation, ensuring consistency in flavours, textures, and presentation.
- Implementing and monitoring food safety, hygiene, and sanitation standards in compliance with health regulations.
- Managing stock levels, minimising waste, and controlling food costs to maintain profitability.
- Collaborating with the front-of-house team to ensure seamless service and exceptional dining experiences.

#### Requirements:

##### Qualifications & Certifications

- NVQ Level 3 or Level 4 in Professional Cookery or equivalent qualification.
- City & Guilds Diploma in Advanced Professional Cookery or relevant culinary certification.
- Culinary Arts Degree or Higher National Diploma (HND) in Hospitality and Catering (preferred but not mandatory).
- Level 4 Food Safety and Hygiene Certificate preferable

##### Professional Experience & Skills

- Proven experience as an Executive Chef or Head Chef in a high-end restaurant with a strong background in this cuisine as well as modern cooking styles.
- Exceptional leadership and organisational skills with the ability to manage a large team.
- Strong understanding of traditional cooking methods combined with innovative culinary techniques.
- Knowledge and hands-on experience with Tandoor, Karahi, and Grill cooking techniques.
- Ability to maintain consistency and quality under pressure in a fast-paced environment.
- A deep appreciation for fire and smoke cooking, bringing the best out of fresh, high-quality ingredients through grilling techniques.



- Excellent communication and interpersonal skills to liaise effectively with both kitchen and front-of-house staff.
- Passion for creating an outstanding dining experience through exceptional food.

#### What We Offer:

- Competitive salary of £50,000 - £60,000 per year.
- The opportunity to shape and lead the culinary vision of KO Brentwood.
- Career growth opportunities within a prestigious and evolving brand.
- A professional and creative work environment where your skills and expertise are highly valued.
- Ongoing training and development opportunities to enhance your culinary expertise.

#### How to Apply:

If you are a passionate and experienced Executive Chef looking to lead an ambitious and talented team, we would love to hear from you! Please send your CV and a cover letter detailing your experience and vision for the role to [recruitment@kobrentwood.com](mailto:recruitment@kobrentwood.com).

We look forward to welcoming an innovative and dedicated Executive Chef to our team!