



## **RECRUITMENT & HEADHUNTING DIVISION**

**ROLE: Global Director of Culinary Operations**

**BRAND: Our Client is an Experiential Restaurant & Lounge in Dubai**

**SALARY: £140,000 + company benefits**

Our client is a well known dining group and wishes to create a completely separate internal Culinary and Kitchen entity to be able to manage present and future brands that they plan to create.

### **Who are we looking for?**

- An exceptional chef with many years of kitchen experience.
- A team leader with great communication skills.
- Someone with great corporate knowledge and an understanding of how big companies operate.
- An expert in operations and management for all things Culinary/Kitchen related for the group.
- A culinary leader who can organize and structure a global network of chefs for the group's future locations.
- Someone with a great global network of food and equipment suppliers.
- Someone who can audit and maintain the high standards of our menu. Ensuring the quality and consistency is always there.
- Someone who can set up a full R&D division for the group working with the best chefs around the world.
- Someone to be able to come in and clean up the mess if required.
- Someone with exceptional knowledge of kitchen design and flow.
- Someone who can create a solid system and structure ensuring that the kitchen part of things of the group can never be disturbed or broken in case high or ordinary level chefs decides to leave.

For further information on the role, please email [liam.norval@poshcockney.co.uk](mailto:liam.norval@poshcockney.co.uk)

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