

# VICTORIA TACOS

## HEAD CHEF

### **About Victoria Tacos**

Victoria Tacos started off as a pop-up in the summer of 2020, bringing an international spin to tacos in Berlin. We strive to be a place that offers bold flavors and warm service within a vibrant atmosphere. Everything we do is with the intention of pushing against the status quo, taking cross-cultural inspirations to create a menu, team and space that reflects this incredibly eclectic city.

We are looking for hardworking, dedicated people who always manage to keep a positive attitude. We are building a team of individuals who embrace each other's strengths and differences. Our team members are not afraid to rewrite the rules in hospitality in Berlin and bring their own unique expressions to the world of Victoria Tacos. We work hard and we work together to create an experience for our guests that keeps them excited to come back.

### **About the Role**

As Head Chef, you are responsible for all culinary oversight in our Kitchen team. We are looking for someone who is a true leader that takes pride in building strong foundations in the kitchen, which in turn, powers the front of house team. For us this means relentless dedication to serving delicious food, crafting a training program for the kitchen team, establishing strong relationships with our suppliers, and developing new recipes and products for our guests to enjoy.

### **About the Team**

The Head Chef will lead the kitchen and report directly to the partners. We see this position as a growth role as the team and restaurant footprint expands. This person should be interested in building with Victoria Tacos for the long-term.

### **Responsibilities**

- + Develop seasonal recipes and menus through own sense of expression in the kitchen
- + Train and manage kitchen team with passion to guide service team as well.
- + Dedication to cultivating personal and professional leadership development
- + Clearly articulate a menu identity to team members, guests, and supply partners
- + Manage and maintain a tight and orderly kitchen operation, including food orders, inventory, and light shift planning
- + Be the safety standard bearer ensuring your team is keeping up with hygiene and cleanliness guidelines for overall restaurant health.
- + Manage our kitchen facilities, following up with all maintenance on culinary equipment, cleanliness, and organization of your restaurant
- + Cultivate and maintain a safe, non-discriminatory environment for colleagues and guests

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## **About You:**

- + Strong written and verbal communication skills
- + English (Required). German (plus). Spanish (plus).
- + Worked in fine dining kitchen 5+ years or comparable full service restaurant
- + Ability and willingness to use new technologies and digital tools
- + Strong interest and experience cooking a vegetable forward menu
- + Passion for Mexican cuisine
- + Ability to train and lead other team members
- + Certifications and knowledge for Food Safety and Hygiene (Required)
- + IHK
- + Rote Karte
- + Experience managing inventory and supply chain
- + Physical ability to lift 25 kg, walk up and down stairs repeatedly and stand for long periods of time
- + Deep respect for FOH team and interest in service
- + Consistent jobs and demonstration of work ethic

## **Company Offering:**

- + Full-time position & competitive salary determined by experience
- + Definitive long-term growth and leadership opportunities
- + Opportunity to serve many guests at scale
- + Positive, fun, and social working environment
- + International team
- + Lots of tacos
- + Young restaurant team with high ambitions to grow

**TO APPLY, PLEASE SEND YOUR CV AND A SHORT DESCRIPTION ABOUT YOURSELF TO:**

**[hi@victoriatacos.com](mailto:hi@victoriatacos.com)**

In the subject line, you should include your full name and the position for which you'd like to apply.

**"SERVING TACOS  
IN INTERESTING TIMES"**