

BLACK HONEY CAFÉ

DUWAWATTA, WAWILIHENA AHANGAMA

About the role

Position: Senior Chef / Hot Line Lead

Reports to: Executive Chef / Owner

Salary Level: Senior (based on experience)

Role Summary

This role leads the Hot Line, the engine of Black Honey’s kitchen.

You will be responsible for

- Executing all hot dishes to the highest standard
- Running service during busy periods
- Managing broths, sauces, braises, purées, glazes
- Training commis chefs
- Maintaining prep discipline and consistency
- Ensuring food safety standards are met daily

This role is ideal for a chef who wants to work at modern-restaurant level while mentoring a young team.

Key Responsibilities

- Hot Line Execution
- Prepare and execute:
 - Grilled fish + meats
 - Purées, hot sauces, glazes
 - Hot vegetables (roast, confit, grill)
- Ensure every plate meets Black Honey’s presentation standards.
- Prep & Production

Manage daily prep for:

- Broths, Sauces, Purées, Braises, Chicken, fish, pork portions
- Maintain accurate prep par levels.
- Leadership & Training
 - Train commis chefs on Knife skills, Station organisation, Speed & discipline, Taste standards,
 - Delegate tasks effectively.

Quality Control

- Taste-check all sauces daily
- Ensure portion consistency
- Standardise plating
- Ensure correct holding temps
- Safety & Compliance
 - Strict hygiene control
 - FIFO management
 - Temperature logs
 - PHI + SLTDA compliance

Skills & Experience Required

- 4+ years in a professional kitchen
- Experience leading a station
- Strong knife skills
- Ability to run service under pressure
- Understanding of broths, braises, grill work
- Calm leadership style
- Key Traits
 - Professional
 - Fast learner

Please drop your CV’s to: jane.cafeblackhoney@gmail.com