

MasterChef Maldives Food Team Roles and Responsibilities

Supervising Food Producer

- Requirements

- Must be of Chef Background
- Experienced in Food and Beverage Industry

- Responsibilities

- Create, manage and supervise the food production for all aspects of MasterChef Maldives
- Support editorial creative and generate ideas for challenges
- Food and recipe research for all challenges
- Manage all food setups of all challenges according to production requirement
- Manage food team rotas, job allocations, timesheets and food budgets
- Work with production team to run all offside and MasterClass challenges
- Attend creative meetings to discuss the editorial and find solutions to fit the creative
- Managing and setting up the pantry and test kitchen pantry including sourcing and stocking products
- Managing and documenting all recipes
- Ensuring that all health and safety standards are maintained within the Food team, by the contestants and judges at all times
- Testing and writing the recipes for all challenges, websites and magazine as well as informing productions regarding the logistics of scheduling the dish and pressure points.
- Informing time limitations, pressure points, food safety and handling issues to production (eg: whether a dish will hold for tasting times)
- Manage hero food shots according to production requirement
- Maintain the integrity of all contestant dishes
- Manage the removal of all food stuffs from studio floor after cooking
- Manage equipment lists necessary for challenges and setup according to production requirement
- Managing and ensuring the safety and hygiene standards of waste removal and cleanup
- Managing the clean down of prep kitchen surfaces, fridges, freezers, storeroom, store container and cool room
- Ordering of all cleaning products