

Head Chef

Can you make both guests and colleagues smile, ensure a high culinary standard – and at the same time keep track of menus, ingredients, and budgets?

And are you the type who works in a structured way and can keep a cool head when unexpected challenges arise?

Yes?!

Then we have a job you don't want to miss

We're looking for a Head Chef for one of our canteens – a food-loving leader who enjoys making everything run smoothly in both the kitchen and the team.

What's the job about?

You'll be the head chef for a team of four in a medium-sized canteen in Odense, serving around 200 guests daily. This means you'll lead both the daily operations and the development of the dining experience for our guests – always with a focus on quality, responsibility, and job satisfaction.

Your main tasks:

- Operations and structure: Manage orders, food safety, ingredients, and staffing – ensuring everything runs efficiently and responsibly
- Menus and dining experiences: Create menus with creativity and care – delivering taste experiences that become the highlight of the day
- Customer collaboration: Maintain a good dialogue with the company's contact person and ensure we consistently meet their needs and expectations
- Leadership in the kitchen: Lead, delegate, and motivate your team – making sure everyone is happy and performing at their best
- Development:** Continuously work on improvements, new ideas, and good routines so the canteen stays dynamic and relevant

Who are you?

You're passionate about food, have a natural sense of overview, and love helping others succeed.

We imagine you:

- Have experience as a head chef or sous chef – preferably from canteens, hotels, or restaurants
- Are great at motivating and creating a safe, positive work environment
- Know food safety, ingredient ordering, and kitchen operations inside out
- Understand budgets – and know how to balance cost and quality
- Love finding solutions – and have the energy for both operations and development

What do you get with us?

- Wonderful colleagues who laugh and work together – and who all love food
- Weekends off and working hours Monday to Friday, 7:00–15:00
- A workplace with integrity, humor, and room to be yourself
- Opportunities for professional and personal development through courses, workshops, and plenty of leadership support
- A workday where you help give people the best break of their day

Who are we?

At Cheval Blanc Kantiner, we operate canteens in about 80 companies and office buildings across Denmark. For many people, we're the highlight of the day – the moment employees look forward to, and one that sparks strong opinions. Food has a wonderful ability to start conversations and create communities.

With a sharp focus on integrity and responsibility, we work every day to give our lunch guests the best break possible – one that makes a positive difference in their lives.

Sounds interesting?

Send us your CV and a few words about yourself. The sooner, the better – we're interviewing on an ongoing basis.

We look forward to hearing from you.

Best regards,

Lea Frydensberg – and all of us at Cheval Blanc Kantiner