

RESURRECT YOUR CAREER ASPIRATIONS

Position - Chef Manager / Head chef / Executive Sous chef

(Different titles, same role!)

Essentially; we need a second in command or rather a general for our army...a leader to look after our kitchen operations which are dishing out a ton of world class edible narratives on plates. Please be warned; you would also have to put up with our Chef Patron Aakritee Sinh's, and our Owner Virendra Sinh's, wild culinary musings, gustatory idiosyncrasies, obsession with esculent perfection, madness for all things edible, fun or psycho outbursts and endless late night creative brain storming meetings.

Their combined arsenal of 45 years in the food & beverage business and nearly two decades of nurturing their love child - A Reverie, has made them quite fanatical about their baby. Rated amongst the best restaurants in the country and having garnered countless accolades, many an award and a genial culinary reputation isn't nearly enough for them. They now want to go full throttle, reach epic heights... and take the next big leap.... really big! This is where you step in ...

“There is no sincerer love than the love of food.”

George Bernard Shaw

- Do you have that love? If yes; then this is an amazing place for an amazingly special person, and the A Reverie kitchen would then be your most passionate lover ever. Those without passion need not apply. People who enjoy excitement, can perform under immense pressure and be kitchen alchemists will most likely enjoy being a part of the next chapter in the A Reverie story. We offer our kitchen to you as your playground, but not a safe sanctum. We don't expect you to go to work...instead we expect you to go to play. *(Though gadgets and ingredients must be respected and not treated as mere toys)*
- Do you strive to be a culinary artist and not just a chef? ...then the buck stops here. Though not the bucks. CAUTION - The money is not going to be great like the packages you get abroad, or in large metros, or large hotel chains; but then neither are living costs or expenses that high out here in Goa, so you need to look at your in-hand residual income and your net savings. *(There would; be a year round salary, quarterly performance based bonuses, a cut of the tips, offs, paid annual leave and lots of clean air)*. Please note the platform for unbridled creative expression and growth would however be infinitely priceless.
- We are looking for someone who is totally in tune with the times; be it the social media space, or modernist breakthroughs, or new cooking hacks, or researching trends worldwide. So, a reminder that no dinosaurs need apply.

RESTAURANT

A Reverie

by aakritee & virendra

GOA

- Hygiene is very important for us so if you're not afraid of getting your hands dirty and implementing strict hygiene practices with your team; we would adore you.
- Off course, you would sleep but you would be expected to spend most of your waking hours in the kitchen or at least thinking about it!
- Dreaming is allowed too – except our dreams should be about taking A Reverie to the next level and A.S.A.P at whirl-wind speed, on to the San Pellegrino world's best restaurants list and getting a Michelin star or two (*when it comes to India*). And off course; to be remembered in history as one of the world's greatest restaurants.
- Food can do much more than just fill one's stomach. At a more profound level, it's about food that resonates on an emotional as well as the sensual level and demands psychological reflection. Diners don't just come to A Reverie for a meal, they come for an experience. Do you have what it takes to endure living day in and day out in this out-of-the-box culinary madhouse? Creating awesome menus or dishes isn't enough but gleefully re-visiting them is. Seeking gratification from the mundane oft repeated acts such as chopping onions is just as important as birthing a new culinary breakthrough. Would you be able to live this dual life?
- Additionally, it would be nice if you are not easily ruffled (*let's leave that for the plucking out the duck feathers in our kitchen*) but yet are able to shuffle (*not a deck of cards*) but between tasks. We love drama with our culinary narratives and presentation but prefer if you are a kind of a drama-free person.
- Regards languages; it would be mandatory that you speak decent English and some Hindi. Konkani; would be a bonus. But above all; we want someone who speaks the good food language.
- *Do we have any age preference? Preferred qualifications? Demographics etc.*

No. Not really. If you fit the bill above, we'll take anyone as fresh as 27 yrs or as seasoned as 40 yrs. As long as you're from a professional, reputable, culinary school or hotel management institute with 5-10 yrs experience in fine dining restaurants/professional kitchens, in India, or abroad, or both. An experience stint with a good hotel would surely double your chances.

Which cuisines? - Western/International. A fan of modernist cuisine as well as ancient cooking techniques? Even better!

Knowledge of Goan cuisine, history and produce? That would make you an even a greater asset though not necessary; because then you could be a part of our new culinary rocket (not yet launched). We're in the process of creating a masterpiece centered on local food in form of a unique culinary theatre/tasting menu format; separate from the A Reverie dining concept.

Further, Goan Sons & Daughters; who want to return to their soil, have a home, family or roots in Goa and aspire to break new ground in his/her home ground would be preferred candidates for this position but then again this is not a quintessential parameter.

- What started out as a mom-and-pop run show is now going places. You can learn a lot. You will have a good degree of freedom and authority. **P.S** – you would need a brand new hat wardrobe. Besides the Super Chef's hat, you would be expected to juggle between many others too: being your kitchen's baby sitter, team player, administration guru, equipment technician, staff shrink, herb gardener, crisis manager, employee handler, forager, system hacker, guest seducer, vendor manager, plating designer, team developer, innovator, financial planner, being a cruel 'Shylock Jew' at price negotiations, problem solver, fact gatherer, solution presenter etc. to mention just a few. We have no place for prima donna's who claim, 'Hey! That's not my job.' Plus, you would have an opportunity to think like an entrepreneur/businessman and assess business viabilities of concepts and be a part of our growth in setting up our new restaurant projects and Pop Up's outside of Goa. And trust us; this is just the tip of the iceberg!
- We are seeking a long-term family member...not just an employee to be a part of our unique and loving family of 35 ++ members. We would greatly respect the age old clichéd traits such as loyalty, trustworthiness and dependability. So anyone looking for just a short stint or a chilled out Goa break; please buy a Goa vacation but kindly do not apply to us.

We know how crazy this industry is, and we not looking to take advantage of anyone or burn you out so we can go on holiday all summer. It's going to be a hard job, but we genuinely think that together we can do something refreshing and different; playing a pivotal role as harbingers of the great global culinary revolution, so if that seems like the type of thing you're into, email your CV / BIO/ RESUME (*Different names, same thing!*) And we'll make it happen.

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