

Executive Chef

Job Description

Plan and manage the kitchen staff in the procurement, production, preparation and presentation of all food for the hotel in a safe, sanitary work environment which conforms to all standards and regulations and achieves profitable, competitive, quality products.

ESSENTIAL DUTIES/RESPONSIBILITIES

Position is responsible for long and short term planning and day-to-day operations of the kitchen and related areas. Recommends menu and procedural changes. Recommends the budget and manages food and labor costs within approved budget constraints. Performs all essential functions while adhering to all standard operating procedures and future food programs to ensure a consistent, quality product.

Manage Human Resources in the kitchen in order to attract, retain and motivate the employees while providing a safe environment; hire, train, develop, empower, coach and counsel, conduct performance and salary reviews, resolve problems, provide open communication vehicles and discipline and terminate as appropriate.

Monitor and control the maintenance/sanitation of kitchen, equipment and related areas to ensure a healthy, safe work environment which meets/exceeds federal, state, corporate and federal and state standards and regulations.

Develop, recommend, implement and manage the department's budget; continually analyze, forecast, monitor and control the labor and food costs through various methods to meet/exceed management/budget objectives.

Develop and implement menus and back-up (use records, production lists, pars, training, etc.) within corporate guidelines to continually improve revenues and profit margins while maintaining quality.

Execute and promote an Accident Prevention Program to minimize liabilities and related expenses.

Responsible for food inventory and stock for all food and beverage venues throughout the hotel/water park.

OTHER DUTIES/RESPONSIBILITIES

Perform special projects and other responsibilities as assigned.

JOB QUALIFICATIONS

Requires advanced knowledge of the principles and practices within the food profession. This includes experiential knowledge required for management of people and/or complex problems and food and beverage management.

Requires oral and written communication skills, along with strong mathematical proficiency.

More than two years of post high school education

Experience required by position is five years experience as an Executive Chef with hospitality background.

Benefits

Vacation Time

- Medical Insurance
- Dental Insurance
- Discounted meals
- Accident Insurance
- Life Insurance
- Free Parking
- Matching 401-k
- An Equal Opportunity Employer
- EOE/AA

For more information about this job and company –

<http://www.valleyofthesprings.com>

Do applicants need to provide their own work permit? Yes

Bonus? No