



Chef Job Description

Job Title: Chef (Full – Time)
Department: Harvest 365 Restaurant & Fresh Grill
FLSA Status: Exempt

JOB SUMMARY:

The Chef will deliver world class offerings, execute and manage our current menu and create a diverse, up to date, new and healthy food selection while setting a unique atmosphere and identity to the restaurant.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Standardize food production procedures and ensure proper execution by staff
- Thoroughly translate recipes and the vision behind them to kitchen teams
- Develop and modify quality menu items
- Ensure that standards of sanitation and cleanliness are maintained at all times in kitchen
- Provide supervision of all kitchen personnel, in cooperation with the management team
- Develop, build and oversee training for foodservice employees for quality and food cost control
- Support the entire foodservice operation with purchasing, overseeing cost effective procurement and standardization
- Monitor and measure progress toward pre – set metrics and goals

REQUIRED KNOWLEDGE AND SKILLS

- Strong leadership skills with the ability to coach and teach other culinary team members
- Knowledge and use of all cooking methods and demonstrate proper knife skills
- Complete knowledge of safe equipment operation and application
- Possess a high degree of knowledge in recipe development and food service products
- Proven history of the development of a culinary team
- Must be able to work nights, weekends and holidays

EDUCATION AND/OR EXPERIENCE (REQUIRED):

- Bachelor’s Degree in Culinary Arts or related Culinary Degree with 5+ years’ experience
- ServeSafe Food Handler’s Certification
- 10+ years of culinary experience