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# Example of Chef De Cuisine Job Description

Our growing company is searching for experienced candidates for the position of chef de cuisine. To join our growing team, please review the list of responsibilities and qualifications.

## Responsibilities for chef de cuisine

* Monitor quality of food coming into outlet
* Oversee plate presentation and portion control recipes for assigned outlet
* Keep current with industry trends and new products available on the market to be an industry leader
* Responsible for maintaining a clean and sanitary work environment in accordance to state health requirements and company policy
* Attend weekly chef meetings and monthly kitchen staff meetings to keep staff informed on current property activities and projects
* Assist in setting team and individual performance standards and executing them in a consistent manner with company guidelines
* Direct, monitor and train staff through coaching and demonstration
* Supervisory responsibility over assigned food outlet - Supervise 10-12 employees
* The ability to meet budgeted food and labor costs
* The ability to meet the required Ecosure standards

## Qualifications for chef de cuisine

* Motivator & self-starter
* Comprehensive knowledge of Chinese cuisine and food presentation is essential
* Culinary degree in food preparation and three to five years relevant experience in a high volume, commercial environment
* Ability to maintain good, accurate records, basic skillset in using a computer
* Current experience as a Head Chef/Chef de Cuisine in a large 4/5 star hotel or restaurant
* Sound knowledge of Kitchen P&L including labour and food costs