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# Example of Chef De Cuisine Job Description

Our company is looking to fill the role of chef de cuisine. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

## Responsibilities for chef de cuisine

* The ability to drive colleague engagement
* The ability to plan and develop menus for the hotel considering factors such as product availability, service cost, marketing conditions, number to be served, Establishes and maintains appropriate food portions with respect to the hotel's pricing policy
* The ability to coordinate and supervise the ordering of all food supplies and kitchen equipment
* Develop working knowledge of all food outlets, menu preparation presentation
* Keep current on new market trends new products
* Provides a NYULMC luxury Catering dining experience in a warm and personalized manner
* Provides clients with the highest quality of food product that consistently and effectively reflect the luxurious nature of NYULMC catering
* Prepares food items in accordance to recipes to support menu
* Ensures the highest quality of food preparation and presentation
* Ensures smooth kitchen operation by communicating with the Catering Team

## Qualifications for chef de cuisine

* Currently holding Chef de Cuisine position within 5-star luxury resort or leading independent restaurant
* Fully HCAAP compliant
* Established background that includes fresh, green and healthy cooking
* Hotel, Resort or high profile independent restaurant background
* Established reputation for creativity
* Enjoys a high degree of guest contact and Host development