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# Example of Chef Manager Job Description

Our company is looking to fill the role of chef manager. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don’t fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for chef manager

* Train, supervise, monitor and coach all team members in the preparation, cooking, garnishing or presentation of food
* Responsible for menu development, inventory, ordering/purchasing, and food cost controls
* Responsible for all food safety and sanitation programs
* Lodging for this position is provided on the BSA Camp site
* Assists the Executive Chef / Chef with planning and creating menus
* Assists the Executive Chef / Chef with managing cost controls and controlling expenditure
* Oversees the culinary operations and activities of the school district
* Ensures that all kitchens provide appealing and nutritious food while also meeting state, federal and school district guidelines
* Plans and creates nutritious menus including locally grown products
* Knowledge of bread baking / wood burning ovens is also a plus

## Qualifications for chef manager

* A degree from an accredited college, university, academic, or culinary institution in hospitality management, culinary arts, business, or related field
* Show working knowledge of menu management or inventory management software
* Experience working with a variety of diverse culinary cuisines specialty dietary restrictive options
* Have oversight of day-to-day culinary operations for patient dining/retail/catering
* A passion for culinary arts, with a desire for creativity
* Menu planning and development high end catering experience