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# Example of Corporate Chef Job Description

Our company is looking to fill the role of corporate chef. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for corporate chef

* Thoroughly translate recipes and the vision behind them to kitchen teams, standardize production procedures, and ensure proper execution by staff
* Develop and build new relationships with local growers and providers
* Support brand quality by reviewing, approving and consulting with food brokers, distributors, manufacturing firms for development and execution that meets brand standards for health, ambiance, sustainability, quality, taste and value
* Work directly with planners for executive suite and large events in the programming of their culinary needs, providing clear documentation of such through menu developments, detailed costs estimate and milestone schedule
* Advocate and sponsor culture driven food offerings and events that will drive culture, engagement, diversity and inclusion across the organization
* Assists in implementing corporate and regional programs based on Company and Regulatory standards
* Provides training programs to ensure consistent, high quality food at the facility
* Develops Culinary Support Team within Region
* Assists in roll-out of new products or programs as required
* Provides direction to Region Team to assure compliance with all Company purchasing programs and initiatives

## Qualifications for corporate chef

* Culinary Degree required with advanced work in Culinary Arts
* Able to stand for long periods of time (10 – 12 hours)
* You are a chef with a good international experience
* Minimum 7-10 years of kitchen management and Fine Dining cooking experience in progressive corporate leadership roles
* Corporate experience in a multi-unit restaurant company with over 10 locations is required
* 7+ years of experience leading and developing kitchen staff at various levels