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# Example of Culinary Job Description

Our company is looking to fill the role of culinary. To join our growing team, please review the list of responsibilities and qualifications.

## Responsibilities for culinary

* Ensure that correct quantities are prepared to meet daily needs with a zero tolerance for running out of menu items
* Stays productive at all times and preps for future needs as time allows
* Demonstrates flexibility in working stations as required by staffing variations
* Maintains a clean & sanitary work area at all times
* Follows health department rules and regulations at all times while working in a professional kitchen environment
* Wipes down all station tables, kitchen equipment & refrigeration units both inside and out
* Have an understanding and knowledge to properly use and maintain all equipment in station
* Performs additional responsibilities, as requested by the Chef or Sous Chef at any time
* Completes necessary requirements of externship as laid out in detail by their culinary school and takes 100% responsibility for seeing these items through their completion
* Arrives to work on time as scheduled in full uniform with all the tools necessary to do the job

## Qualifications for culinary

* Proficient with computers and ability to learn new systems
* Knowledge of proper safety handling for all equipment and of all chemicals used
* Train employees on cleaning of kitchen equipment, stoves, grills, ovens, steamers, deep fryers, kitchen hoods, walls, floors, chemical usage and safety
* Comply and assure compliance for all safety standards
* Supervise 2nd shift stewards’ activities to make sure the cleanliness of the kitchen is up to hotel standards
* Help maintain the chemical usage and cleaning supplies within budget and cost