



Example of Culinary Specialist Job Description

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Our innovative and growing company is looking for a culinary specialist. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for culinary specialist

- Review requisitions for compliance, completeness and accuracy
- Ensure product descriptions match material master descriptions
- Source products and conduct bid process for assigned products following established guidelines
- Maintain strong working relationships with Culinary Operations teams
- Assist with implementation of tools, systems and best practices to optimize cycle times and drive efficiencies through automation (SAP, SEApas, CertFocu, EDI, ERS)
- Support menu and product development initiatives as assigned
- Coordinate with warehouse on storage planning and address any problems encountered with items received
- Maintain open communication with Strategic Sourcing, Accounts Payable and other in-park contacts
- Assist with implementation of national contracts and identification of products that are available to optimize cost of sales (COS)
- Comply with SEA/P2P standard procurement policies/procedures and execute supplier enablement activities on company systems

Qualifications for culinary specialist

- Skills in independently leading a team and completing production meeting cafe standards

- Skills with the breakdown of leftover items and cleaning of kitchen at end of the shift/event
- Skills in assisting in the cafe production in the absence of cafe cooks or manager
- Skills in preparing sandwiches, hot foods, and salads as needed and maintaining all safety and sanitation procedures
- Ability to operate independently with minimal direct supervision