



Example of Culinary Specialist Job Description

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Our company is looking for a culinary specialist. 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 culinary specialist

- Provide mentoring and advising for students
- Meet deadlines in the preparation and submission of projects and all related reports as directed
- Attend all departmental, school and college meetings as requested
- Other duties as assigned by the Director or Assistant Director
- Purchases and replenishes food for preparation through proper buying procedures
- Assists with counter service and cooks as scheduled or as necessary
- Communicates with Kitchen Manager / Chef and Team Leader on ordering needs and issues
- Maintains positive working relationship with vendors
- Works with Team Leader or Assistant Team Leader(s) to cost recipes
- Ability to manage all catering and food production requests on a day to day basis

Qualifications for culinary specialist

- Must be able to run a cash register and count back change properly
- Must be able to properly lift 50-75 pounds
- Must have at least three years of experience in structured supply management organization
- Must have a solid understanding of supply chain management processes with

- Must have strong written and verbal communication skills with the ability to present information and respond professionally to questions from leadership, vendors or ambassadors
- Must be able to multi-task and adapt to changes in a fast paced work environment