



Example of Culinary Specialist Job Description

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Our company is growing rapidly and is searching for experienced candidates for the position of 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

- Analyzes national and regional trends in food, packaging and promotions
- Responsible for the upkeep and maintenance of the Test Kitchen, including inventorying all incoming products, cleaning and sanitizing equipment and managing the Test Kitchen schedule
- Maintains nutritional information and database
- Follow student's instructions or demonstrate culinary practices of how to prepare and present food in a culinary program
- Proctoring tests, in/out-of-class reader/scribe, notetaking, answering phones, scheduling appointments, scanning documents, data entry, light filing, narrating interactions in database, and light lifting
- Assign the heart-of-house functionality requirements for new and existing MICROS keys, including but not limited to "all day" counts, station routing, and timing features
- Assist in building, executing, and verifying all Point of Sale/Kitchen Display System download information to restaurants
- Develop and maintain miscellaneous culinary and beverage documents for accuracy and design flow, always looking for ways to refine and simplify to improve functionality in restaurants
- Design and maintenance of food spec cards
- Field questions from operations on various Point-of-Sale and Culinary & Beverage topics and work closely with subject-matter experts to ensure that each restaurant is taken care of in a timely manner

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- Culinary experience and ability to apply technical learned knowledge
 - Good knowledge of restaurants or food service operations
 - Experience of recipe menu development in combination
 - Ability to perform basic math and algebra
 - General knowledge of food science and safety
 - Experience operating a cash drawer or financial transactions preferred