



Example of Culinary Job Description

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Our company is hiring for a culinary. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for culinary

- Keeps the section clean and tidy
- About functions
- Make sure night is covered
- Assists the Chef de cuisine in composing new recipes and menu ideas
- Has a complete understanding of and adhere to the company's policy relating to fire, hygiene and safety
- Inspects equipment for proper use and maintenance
- Inventory rotation and inventory control
- Product cutting and costing
- Assisting the corporate chef with the daily lunch program, prep and presentation
- Supporting catered meeting requests

Qualifications for culinary

- Must have a minimum of 3 years of experience working in a upscale or polished casual full service restaurant with annual sales of \$2.5M plus
- Strong passion for culinary excellence and guest satisfaction both internal and external with the ability to transfer that passion to entire culinary team through ongoing coaching
- Must be an actively engaged manager who will commit to unlocking employee potential to drive high performance
- Exceptional attention to detail and have the ability to hold others accountable to the high standards of exceptional service and food quality ie

- Frequently standing, talking, walking, grasping, using hearing acuity, seeing near, using depth perception, stooping, doing repetitive motions, bending, speaking clearly and hearing conversation