



Example of Culinary Job Description

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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

- 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