



Example of Executive Chef Job Description

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Our growing company is searching for experienced candidates for the position of executive chef. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for executive chef

- Maintains a clean and safe environment instructing staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues
- Supervises organization and sanitation of kitchen, storage areas and loading dock
- Maintain proper procedures to maintain kitchen/equipment sanitation
- Oversee food preparation, production and to develop new and innovative food products good quality food to meet market and customers expectations
- Thorough knowledge of Food Safety systems and procedures
- Informs the teams of top management decisions
- Ensures that his/her management style and working methods are in line with the brand's Human Resources policy, fine-tuning them if necessary
- Prepares the work schedules for the team (days off, holidays & replacements)
- Organises working meetings for the team
- Helps prepare and implement the training plan for the department

Qualifications for executive chef

- Remain current with trends and concepts in food
- Must have supervisory, coaching and staff development skills
- Guest service focused – Professional Team Leader – Detail Oriented
- Must have a positive attitude and enjoy working with people
- Two years experience as an Executive Chef or equivalent

