



Example of Executive Chef Job Description

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Our company is looking to fill the role 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

- Responsible for attaining food cost of sales goals by overseeing ordering, inventories and food controls for the entire division
- Ensure food standards, preparation, presentation and cooking techniques are established and monitored to meet Brand Standard guidelines
- Lead recipe and menu planning by creating theme menus and recipes that align with organizational business optimization, quality, and customer service standards
- Promote health and safety standards by ensuring all operations are delivering effective and complete food safety and hygiene programs and by performing real-time assessments on program completion
- Have energy! Ideally four years of high-volume Executive Chef experience is preferred
- Are a dynamic Executive Chef who enjoys coaching, mentoring and developing talent
- Assist Kitchen and Restaurant staff with back and front of the house operations as needed
- Responsible for ensuring that purchasing standards are maintained and that appropriate vendors are used at all times
- Responsible for enhancing the food product that is presented to guests
- Control the elements that determine profit and loss

Qualifications for executive chef

- Responsible for all Food & Beverage

- Maintain the highest standards for product quality, taste, and execution are met in a consistent and timely manner
- Previous union supervisory experience in required in a high volume atmosphere
- Strong working knowledge of quantity scratch cooking with emphasis on quality
- Effective working knowledge of the principles of creating recipes for modified diets in the acute-care inpatient setting required