



Example of Executive Chef Job Description

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Our growing company is hiring for an 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

- Develop menu design and concept for all food and bar outlets and catering events
- Supervises Assistant Executive Chef, Room Chefs and Sous Chefs in daily operations
- Represents the F&B department during monthly financial reviews
- Ongoing management of the kitchen operation, including menu creation
- Ensure the highest possible standard of hygiene is practiced and maintained to meet Health & Safety regulations and HACCP food preparation guidelines
- Recruit and develop chefs & stewards
- Support our CSR initiatives by teaming up with organisations such as Kiwi harvest
- Maintains food costs and labor percentiles
- Maintains consistent food quality for all F&B outlets
- Responsible for the development and implementation of menus for all food outlets

Qualifications for executive chef

- Understanding and application of basic training techniques
- 22,000 - \$38,000 Non-Refundable Initiation Fee
- 9,000 Summit, \$3,540 Alpine, \$1,200 Social
- 1.1 M annual F&B revenue
- 40% a la carte/60% banquet
- 150 total number of employees in full season