



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

- To create recipes and production methods
- Maintain an up-to-date knowledge of competitors food production/offering
- Manage the daily operations of the kitchen area
- Manage food cost/labor
- Responsible for developing, mentoring and coaching internal associates
- Standardize recipes
- Menu development and purchasing requirements
- Ensures that standards of food preparation and service that have been established by hospital management are maintained
- Follows hospital adopted HACCP plans to maintain optimal Food & Nutrition services sanity and safety conditions and to assure compliance with hospital, local and state regulations and codes
- Oversee and supervise culinary staff including staffing, training, coaching, and performance management

Qualifications for executive chef

- Has a minimum of four years' prior management experience as an executive chef and at least eight years of diversified kitchen and hospitality industry experience including a la carte and banquet operations
- Minimum 3 years experience in a similar role, preferably including 5 star experience
- Immaculate grooming, articulate in communication with the ability to lead

- Develop proper training and direction of departmental assistants in compliance with company standards of quality, specifications, portion control, recipes
- Valid Safe Serve Certification
- Ensure all municipal and state laws regarding hygiene and security are respected, ensuring that colleagues adhere to all health and safety requirements