

Executive Chef

1. Adjective
2. Verb
3. Verb
4. Noun - Plural
5. Verb - Present Ends In Ing
6. Verb - Present Ends In Ing
7. Noun - Plural
8. Noun - Plural
9. Event
10. Noun
11. Noun
12. Event
13. Adjective
14. Noun
15. Adjective
16. Adjective Ends In Ly
17. Adverb
18. Adjective Ends In Ly
19. Adjective Ends In Ly
20. Language
21. Language
22. Noun

Executive Chef

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An immediate opportunity exists for an innovative and _____ Adjective _____ culinary professional with the ability to maintain our standards of quality and guest satisfaction _____. We offer great opportunities to _____ Verb _____ and _____ Verb _____ into a professional culinary expert while maintaining friendly and enjoyable work environments.

Job Responsibilities

Craft culinary experiences that reflect the Company brand, constantly looking for new and different ways to _____ Noun - Plural _____ dining adventures.

Interviewing, hiring, _____ Verb - Present ends in ING _____, rewarding and _____ Verb - Present ends in ING _____ kitchen _____ Noun - Plural _____ as appropriate.

Reviewing performance of the Sous-chefs and other food-function managers.

Training kitchen _____ Noun - Plural _____ in food production principles and practices. Establishing quality standards for all menu items and for food production practices.

Coordinating menu introductions, _____, food _____ Event _____ recipes, tastiness, and staff training.

Costing out all menu items for adequate pricing

Scheduling

kitchen employees .

Maintains payroll records .

Controlling food cost , , .

Developing guidelines and standards for sanitation, _____ Noun _____, and avoidance of food-borne diseases

including training kitchen staff in _____ Noun _____ practices and establishing cleaning schedules, stock rotation schedules, refrigeration , .

Training kitchen personnel in _____ Event _____ procedures of all equipment, utensils, and machinery.

Coordinating creation of recipes for use in public relations programs.

The Requirements:

Minimum 5 years' experience as an Executive Chef

Experience as a Chef in an _____ Adjective _____ restaurant

Openness and willingness to learn new _____ Noun _____

Clean work habits with great attention to _____ Adjective _____

Ability to multitask and prioritize _____ adjective ends in ly _____ in a _____ Adverb _____ paced and demanding environment while maintaining calmness, composure and a sense of humor.

Ability to think _____ adjective ends in ly _____ and adapt to changing situations while maintaining the highest quality of product and other established standards

Proven

ability to lead a staff and _____adjective ends in ly_____ influence employee behavior

Must have excellent verbal and written communication

Must have flexibility with schedule requirements

Bilingual (_____Language_____/ _____Language_____) preferred but not required

_____Noun_____ degree preferred but not required

Basic computer knowledge including Word and Excel