

# 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

## Executive Chef

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