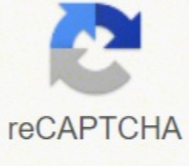




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Open

Head chef job description template

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SOUS CHEF

12+ years' experience in Italian and Spanish cuisine, operating in 5-star hotels across Europe

Creative, enthusiastic Sous Chef, with over 12 years' experience managing kitchen operations within five-star hotels while liaising with Senior Management to develop strategies. Benefits from a breadth of international exposure, having acquired academic and professional experience in Italy, Spain and the UK.

Passionate about the culinary arts and the creation of novel recipes, such as a new Italian chicken recipe, which became the most popular menu item and generated a 4% increase in revenue. Instrumental in driving improvements in productivity by overhauling processes and implementing positive kitchen cultures.

AREAS OF EXPERTISE

- Italian & Spanish Cuisine
- Menu Design
- Recipe Development
- Training & Mentoring
- Leadership
- Product Selection
- Customer Service
- Kitchen Management
- Regulatory Compliance

PROFESSIONAL EXPERIENCE

SOUS CHEF – The Mayan (Five-Star Hotel), Stratford-upon-Avon, UK April 2017 – July 2019
 Oversaw the preparation of Italian diners within the central kitchen of this five-star hotel in Stratford-upon-Avon, supervising a team of 30 kitchen staff and reporting directly to the Head Chef.

- Directed daily kitchen operations, preparing Italian dishes for over 350 hotel guests per day, including pizza, pasta and unique Italian desserts.
- Overhauled the restaurant's menu, introducing more enticing Italian offerings and removing menu items that had garnered significant numbers of negative reviews online.
- Implemented robust training workshops to ensure kitchen staff complied with hygiene and safety regulations.
- Optimised productivity in the kitchen by maintaining efficient work schedules and reorganising staff activities.
- Developed and introduced new policies, which focused on guest satisfaction, food quality and high performance.

Key Achievements

- ...
- ...
- ...

Executive Chef Job Description

Job Title- Executive Chef

Reports To- General Manager

Summary of Position- The Executive Chef ensures the smooth running of the kitchen, maintaining the quality of product and service to all outlets inclusive of; café/ bar, dining room, banquets and any off premise events. The Executive Chef will oversee all aspects of the kitchen operations; including menu planning, food costs, banquet/ catering department, Pastry department, receiving department, hygiene and sanitation, recruitment, retention and development of kitchen employees. The Executive Chef must be available to represent the hotel or restaurant at special events, PR activities, and other catering locations; whether domestic or abroad.

Essential Duties and Responsibilities-

Manage Kitchen Staff; scheduling, training, biannual job performance reviews, ensuring employee development and safety in the kitchen.

Food Cost; work with purchasing manager to order food and keep food cost at approved range.

Quality Control; ensure quality of dishes and be sure they are served on schedule. Approve all prepared items that leave the kitchen. Develop and standardize recipes to ensure consistency.

Safety and Sanitation; Be sure that entire kitchen, stewards area, fridges, storage etc. are up to health code standards. Work with in house Health Department representative to ensure a "A" inspection score. Work with Back of House Manager to maintain all kitchen equipment.

Keep Dining Room Informed; Provide and maintain menu descriptions for all menu items. Attend service meetings to provide daily information about special and kitchen happenings.

Executive Chef Company Projects; Be available to assist or preform entirely any in house or off premise projects. Be sure to recognize and meet all deadlines and expectations of assignments.

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JOB DESCRIPTION

JOB TITLE: Senior Sous Chef

DEPARTMENT: Hotel

REPORTS TO: Head Chef

MAIN PURPOSE OF JOB:

To demonstrate and help maintain high levels of service that consistently exceeds the expectations of our members. To control the resources, manage the processes and cultivate the understanding of good food throughout the Estate.

DUTIES

- To be in control and aware at all times of food costs percentages.
- To assist with the preparation of budgets and aim to achieve the budgeted gross profit.
- To assist with the management of the department's payroll, staff rota and the kitchen cleaning schedule.
- To provide training and development for department staff in kitchen procedures.
- To provide and record a programme of basic training for all new members of staff and to communicate performance and development issues on a regular basis.
- To ensure the kitchen is run in the same professional manner when the Head Chef is not on duty.
- To ensure effective daily communication with relevant departments.
- To liaise with the Head Chef and implement new menus.
- To ensure all statutory regulations are adhered to, and to ensure that all employees are trained to uphold the conditions of the food hygiene policies.
- To be flexible and willing to help other departments at busy times if required.
- To comply with all Goodwood policies and procedures to ensure that all statutory regulations are observed and that the department comply with these requirements.

SAMPLE CHEF HEAD JOB DESCRIPTION DUTIES TEMPLATE FORM

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JOB TITLE	Chef Head	REPORT TO	
JOB PURPOSE	MINIMUM REQUIREMENTS		
POSITION DUTIES AND RESPONSIBILITIES			
<ul style="list-style-type: none"> Coordinates activities of as well as directs indoctrination plus training of Chefs hotel and rest. ; Cooks hotel & rest. ; & other kitchen workers engaged in preparing & cooking foods in hotels or restaurants to make sure an efficient profitable food service Plans or participates in planning menus plus utilization of food surpluses leftovers, taking into account probable number of guests, marketing conditions, popularity of various dishes plus recency of menu Estimates food consumption and additionally purchases or regulates foodstuffs kitchen supplies Reviews menus, analyzes recipes, determines food, labor, and also overhead costs, and also assigns prices to menu items Directs food apportionment policy to control costs Supervises cooking as well as other kitchen personnel plus coordinates their assignments to make sure economical timely food production Observes methods of food preparation cooking, sizes of portions, and also garnishing of foods to make sure food is prepared in prescribed manner Taste cooked foods by tasting smelling them Devises special dishes de-service recipes Hires discharges employees Familiarizes newly hired Chefs hotel as well as rest, plus Cooks hotel and rest, with practices of restaurant kitchen & oversees training of Cook Apprentices hotel rest. Maintains time payroll records Establishes as well as enforces nutrition sanitation standards for restaurant May supervise or cooperate with Steward/ Stewardess hotel rest, in matters pertaining to kitchen, pantry, and also storeroom. 			

HEAD CHEF Job Description

Job Title: Head Chef
Department: Food & Beverage Dept
Reports To: Executive Chef
Responsible for: All kitchen staff
Liaises with: All other heads of department
Prepared by: Human Resources Dept
Prepared Date: March 2014
Approved by: General Manager

Job Responsibilities & Duties

- To deputise in the Executive Chef's absence.
- To ensure that all menus are constantly updated, paying special attention to seasonal availability.
- To ensure that all menus are correctly calculated to ensure maximum gross profit.
- To ensure that all staff are constantly trained to effect good portion control and pleasing presentation of dishes.
- To ensure that sufficient stocks of all materials are being kept and stored under the correct conditions.
- To liaise with management daily regarding special requirements, VIP's functions, etc.
- To ensure that all statutory requirements are diligently followed.
- To ensure that maintenance problems are promptly reported.
- To ensure that attendance registers are kept daily and that any absenteeism is reported to management without delay.
- To ensure that all documents are passed to management immediately for processing.
- To ensure that all staff are dressed correctly to satisfy statutory regulations as well as enhancing the image of the establishment.
- To constantly update your knowledge and skills for the good of the establishment.
- To assist with regular stock takes as and when required.

LANGUAGE SKILLS
 Ability to read, analyse, and interpret general business professional publications, technical procedures, manuals or statutory regulations. Ability to write reports, business correspondence, and standard of performance manuals. Ability to effectively present information and respond to questions from groups of managers, suppliers, members, and employees.

EDUCATION and/or EXPERIENCE
 Bachelor's degree in Culinary Arts
 Must have at least 10 years culinary experience
 Extensive food and wine knowledge and creativity
 Leadership/supervisory experience required
 Knowledge of purchasing, ordering, receiving, food costing and inventory procedures

COMPUTER SKILLS
 Working knowledge of various computer software programs including, but not limited to, Word processing, spreadsheets, and email.

CERTIFICATES, LICENSES, REGISTRATIONS
 Certificate of completion from trade school, Driver's License.

After you settle down, you could even buy your own restaurant. Currently, the main academic option available to chefs is a degree in culinary arts from an IT or University. If your food is not of superior quality, the restaurant will quickly lose customers and get the blame. They are responsible for the food that comes out of a kitchen, from conception to execution. In order to attract the Head Chef that best matches your needs, it is very important to write a clear and accurate description of the chef's work. Do you work for you a senior chef looking for new job opportunities? Find Other FAQs about CHEF CHEF CHEF HEAD CHEF CHEFS Click to find Head Chef jobs on Jobs.ie Click/touch to register on Jobs.ie For more jobs Head Chef Click/touch to post a job online on the job actors. That is, obviously, you can get to the top much faster with the formal qualifications. If you like to cook, enjoy being creative and enjoy the challenges that come with responsibility, read on for more information on how to become a head chef: Table of Contents (Jump to Section) Rights and Responsibilities Head CHEF SALARY LIFE CAE CABELA DE SALARIO DE CHEFE Chef Jobs What skills do a head chef need? Finally, there's a lot more paperwork than you think. There is also a training in a professional cooking programme, which is a recent attempt by Failte Ireland to address the skills gap within the hospitality industry. You will often be asked to deal with problems when all you want to do is cook. Duties and responsibilities of a head chef Once you become the head chef of a restaurant, your duties will include: of the daily operations of the kitchen. It is in line with the relevant companies for food orders. Create new dishes and menus.interviewing and Hiring a new staff. Butter image / elevation of food profit margins for your employer. Assembly and control of stock levels. Teach the correct correct stock rotation decaer s'fehC daeh fo egatnecræp egral A .egaugnal IX ni noitacinunmoc nettirw dna labrev tnellecxE.ecneirepxe tnelaviuqe ro eergeD YraniluC.ngised doof fo tra eht rof noissap gnortS.mæf a eripsni dna dael ot ytiliB,ycnega gnyfytrec rehto ro ,ADPI noitartsinimDA gurD dna doof eht morf erusneCL.tegdub a eganam dna sesnepxe kcart ot ytiliB.fehC daeH a sa ecneirepxe }s(raey IXIstnemeruqe' fehC daeH.sdoltem noitazittinas nehctik reporp tuoba f'fats egnam dna ,niart ,erIH.smeti desu yltneuaqerfni fo egalioqs ecuder ot syaw rof kool ,smeti desu ylnomoc fo slevel yrotevni rotinoM.hsid haec rof senilediug noitatneserp doof dezidradnats ngiseD senilediug yrotaluger htiw ecnadroca ni si noitaraperp doof la taht erusneE.sesahcrup klub egral fo ytilauq doof eht gnidrager kc-abdeef' edivorP.smeti unem rof slasoportp Isoc timbuS.ytilauq hjihi pu gnipeek elihw ecneirepxe yraniluc AAAEsremotsuc ecanhne taht sunem ngiseDseitilibisnosper dna seitud fehC daeH!stseug ruo thigled dna nehctik ruo ot segnahc suioicled dna wen emos ni gnirb ot ydaer era uoy e'poh eW ?stifeneB eht' erA tahW ,tuo gnissim er'uoy ,ton II ,pets ruoy ni gnirps a htiw t'fibs yreve trats ot evah uoy esuaceb ygrene fo tol a dna doof fo evol eniuneg a evah ot deen uoY .tnemecalper a dnif ot elbmarcs ot evah uoy dna kcis ni sllac f'fats ruoy fo eno nehwlufsserts teg osla nac sqniht ;emit eerf eltil evah lIAAAe'uoy dna gnol etiuq era sruoh eht .secuas ro yrtsap ,hsif sa hcus nehctik eht fo noitces a gniesrevo sevlomi dna AAAefehc enilAAAe sa ot derrefer semitemos si elor siHT :eitraP eD fehC.sezis noitrop dna stneidergni hsid gnirusæm dna semit lla ta eneighb doog gnirusne ,s'fehC roines rof stneidergni gniræperp ,seireviled kcots htiw gnipleh edulcni lliw seitud ruoY .retsor krow a gnitaerc dna stnuocca sAAAenehctik eht fo erac gnikaT.tegdub nihtiw emoc sesahcrup lla gnirusne dna stsoc gnitamitsE.nehctik eht ni serudecorp ytefas dna htlaeh fo noitaitnemelpmL.dewollof era era position 3 through on-the-job training while taking advantage of all the opportunities for advancement within the kitchens presented to them. Start your free 14-day TalentLyft trial. You'll probably rotate around different parts of the kitchen, including cakes, sauces, vegetables and meat. These courses include more 3 duets on baking and desserts, food sciences3 international kitchens, food service and culinary techniques. We are looking for an ambitious, passionate and motivated chef. What's life as a head chef As head chef, I usually work at the back of the house away from the customers' gaze. Once you become head chef, you have the freedom to express yourself in your food. This means working nights, weekends and holidays and even when you're not in the restaurant; you must be on call in case of emergency. You 3 not be asked to supervise all dishes from start to finish, you will also be tasked with hiring and firing employees, meeting health and safety standards and devising new recipes for the restaurant you work in. The role of head chef carries a lot of responsibility and pressure? n. A Do you use modern recruitment software? There are few things more rewarding as a cook than creating your own signature dish and seeing it enjoyed by scores of customers. Responsibilities include ensuring that food and service are of the highest quality, creating a working schedule and organizing work in the kitchen and training cooks and other kitchen staff. Executive Chef: You will be an executive of the company and the role is to supervise a number of kitchen managers in the different restaurants of your employer. Head Chef SegAon Payscale salary, for 2021 the salary of a head chef is an average of 39.431. A What Skills Does a Head Chef Need to Succeed? Given that success or of a restaurant depends on the chef, you will be asked to work long hours in shifts. If you want to become head chef, cook, You probably have to start from the bottom and work your way up. How do I get a job as a main chef? What are the disadvantages? As you have a staff team to manage Mena duties, you have more free time to create your own culinary masterpieces. Start my free trial article updated on March 2021: Until the description of Head Chef's work, the first thing you need to know is that, in this role, it will be responsible for everything that continues in the employer's kitchen. Look how your life can be easier. There are also some training programs available, such as the option of food school, which is a combination of classroom theory and work-based learning with more ordinaise in this last. A main chef is a highly qualified professional chef that oversees the operations of a restaurant or dining room. It will take a team of food specialists and ensure that our food maintains the highest quality. Duties include helping the Sous Chef and Head chef with dishes and menu, prepare, cook and present dishes within its section and administration and training of CommS Chefs.Sous Chef: In this role, you will be the second command to the boss of chef ; This means that it is in charge of the kitchen when the boss is not around. It should also be responsible for front operational issues related to the kitchen and should also be ensured that food is consistently high quality. Other chef jobs available if you are interested in learning more about chef jobs and working in a cuisine saved from this description of work on Chef Head hunt, here are some of the other available roles: Kitchen Porter: This role mainly involves keeping the kitchen clean so that it is the pots and scrubbing trays and ensure that floors and surfaces Work are hygiusan and ready to use. Chef: This is an entry-level role that gives you an introduction to life in a kitchen. If you are starting at this role, you can expect to win around £, 30,000 per year, year, if youcAAVe been working the field for quite a while, you can get up to eAA-A51,000 per annum. Other necessary traits include: Outstanding cooking skills.Real creativity when it comes to food.An ability to create menus that are innovative and profitable.A deep understanding of ingredients and produce.The capacity to work under extreme pressure.Excellent leadership and management.The ability to delegate tasks. Once you reach the position of head chef, most of your time will be spent on creating recipes and other advanced tasks; this means you must learn to delegate less important tasks to your team. team.