

Glen-Ella Springs Inn & Meeting Place

Head Chef

Job Description/Qualifications Summary

Responsibilities: The executive chef will be responsible for both training personnel and managing of all aspects of the culinary activities. In addition to supervision, given our rural location and business seasonality, the chef will also regularly participate in cooking and baking and the preparation of foods. Additional responsibilities include: estimating food consumption and requisition or purchasing of food; selecting and developing recipes; standardizing production recipes to ensure consistent quality; establishing presentation techniques and quality standards; planning and pricing menus; ensuring proper equipment operation/maintenance; and ensuring proper safety and sanitation in kitchen. Participation in checking of all purchased supplies for quality and account for each delivered item. The head chef will cook for and oversee special wedding and meeting events held at the Inn and may also offer culinary instruction and/or demonstrate culinary techniques to guests as part of culinary packages.

Special qualifications: The ability to manage in a diverse environment with focus on client and customer services is essential to success in this role.

Experience: Previous experience in fine dining and large event catering required. Prior demonstration of the ability to control food and labor cost, demonstration cooking, menu development, and pricing and development of culinary team preferred.

Education: The ideal candidates will possess a bachelor's degree or related culinary degree with four or more years of industry and culinary management experience.

Core competencies: Leadership, Management, Planning

For more information, contact:

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