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Executive Chef 2

US-TX-FORT WORTH

System ID 968752 **Category** Culinary **Relocation Type** Yes - According to Grade **Employment Status** Full-Time

Posted Range \$51500 to \$77990 **UNIVERSITIES** On-Site

Unit Description

Sodexo is seeking an experienced **Executive Chef 2** for TCU in Fort Worth, TX. This Executive Chef will be responsible for the dining operation that serves TCU athletes. This operation is \$2-3M in volume. Our chef will have a high level of interaction with the Athletic Department staff - coaches, nutritionists, administration, and players. This is a position for a very innovative, creative and client/customer driven culinarian.

The ideal candidate should have:

- *About 4+ years of food service supervisory/management, kitchen manager exp
- *FOH and BOH exp.
- *Experience delivering & executing full comprehensive food program
- *Experience managing, training and coach hourly staff
- *Must have exceptional customer service, professional, personable and good communication skills.
- * Knowledge of MS Office Suites
- *Experience delivering quality food during catering events
- *Experience with Food Safety Policies & knowledgeable of Sodexo programs.
- *Experience with Financial responsibility including budget, P/L account & Food and Labor cost
- *Culinary degree is a plus.

Sound like the opportunity you've been waiting for?

Apply TODAY! We look forward to hearing from you.

What We Offer

Sodexo offers fair and equitable compensation, partially determined by a candidate's education level or years of relevant experience. While the budgeted range for the position is posted, Sodexo salary offers are based on a candidate's specific criteria, like experience, skills, education and training.

Position Summary

Provides culinary leadership within a medium sized unit including menu planning, program execution and staff management & training. Works directly with internal and external clients managing the catering process from beginning through execution.

Key Duties

- Implements & coordinates the culinary function.
- Directs & trains cooks & utility workers.
- Ensures food preparation & production meets operational standards.
- Manages catering & retail areas.
- Customer & Client satisfaction.
- Financial management to include food cost & labor management.
- Manages food & physical safety programs.

Qualifications & Requirements

Basic Education Requirement - Associate's Degree or equivalent experience

Basic Management Experience - 2 years

Basic Functional Experience - 2 years work experience in food or culinary services including restaurants, fast food, vending, catering services, institutional services, mall food courts, etc.

Sodexo is an EEO/AA/Minority/Female/Disability/Veteran employer.

Options

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