

We are looking for an experienced executive chef or kitchen manager to assist in the creation and execution of excellent food here at our soon to be open barbecue restaurant in Lindale, TX. We will be operating a scratch kitchen with all food made fresh in house. Qualified applicants please send your resume and contact info or any questions to jeff@brisketlovetx.com. - Jeff Little, General Manager

Summary/Objective

The executive chef / kitchen manager is responsible for all culinary activities for the restaurant. This position will oversee all activity in the kitchen, train personnel, plan menus, oversee product purchasing and manage culinary budget.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Make periodic and regular inspections of units to observe quality of food preparation and service; food appearance; and cleanliness and sanitation of production and service areas, equipment and employee appearance.
2. Coordinate all training activities for kitchen, including the identification and analysis of training needs and the design and implementation of programs to address these deficiencies.
3. Develop recipes and portion specifications in accordance with consumer tastes, nutritional needs, product specifications, ease of preparation and established procedures and budgetary constraints; participate in other menu planning activities to include the determination of purchasing specifications, product and recipe testing and menu development.
4. Assist in food preparation.
5. Prepare operational reports and analyses setting forth progress and adverse trends and make appropriate recommendations.
6. Perform other related duties incidental to the work described herein.
7. Maintain sufficient inventory levels for daily operations & upcoming events.
8. Preparation of par level ordering and maintenance of kitchen inventory.

Competencies

1. Strategic Thinking.
2. Thoroughness.
3. Leadership.
4. Communication Proficiency.
5. Presentation Skills.

Supervisory Responsibility

This position manages all employees of the kitchen and is responsible for the performance, management and hiring of the employees within that department.

Work Environment

The work environment can be loud and busy. There are many kitchen hazards such as hot surfaces and liquids, sharp knives, and slippery floors.

Physical Demands

The employee is required to stand for long periods as well as walk, bend and stoop. The position requires working taste buds, ability to smell, feel with fingers and visually inspect, including close and distance vision. The position requires ability to use arms, hands and manipulate fingers to reach, stir, measure, pour, cut, chop, dice, decorate, etc.

Position Type/Expected Hours of Work

This position regularly requires long hours and weekend work.

Required Education and Experience

Four years of progressive experience in high-volume food production or catering, or an equivalent combination of relevant education and/or experience.

Preferred Education and Experience

Prior experience as an executive chef or kitchen manager.

Prior experience training, purchasing and managing budgets.