

Corporate Chef for the Sub-Zero Wolf Houston Showroom

The environment at a Sub-Zero, Wolf & Cove showroom is like no other. Here, we are solely focused on customer experience and brand education. As a Showroom Corporate Chef, you introduce people to the exciting and delicious world of luxury kitchen appliances, turning curious visitors into consumers through comprehensive cooking demonstrations, use and care classes and culinary-based promotions.

Key Qualifications:

- Demonstrated cooking experience, particularly in front of a group or in an open kitchen
- Proven leadership and team building skills, with an emphasis on collaboration and building genuine relationships
- Desire to consistently deliver exceptional customer experience

Description:

As our Showroom Corporate Chef, your skill set surpasses the kitchen boundaries. You are an integral part of the Showroom team, skilled in product knowledge, and highly influential with our clients. Your role is responsible for:

- Conducting comprehensive cooking demonstrations, group and/or individual use and care classes. Your skills effectively showcase the product(s) to consumers, trade representatives (architects & designers) and sales partners (dealers)
- Developing interesting and exciting menus, with an emphasis on local food products
- Inventorying/Ordering/Quality Control of all food products and equipment used
- Organizing culinary support staff for events, both on and off site
- Cultivating relationships with other Sub-Zero Wolf Showroom chefs around the country to share best practices, inspire and educate each other
- Maintaining all food safety standards to local regulation
- Supporting the other Showroom team members by assisting with consumer education, product knowledge and showroom tours as needed

Additional Requirements:

- Minimum 8 years in the culinary industry in progressive culinary/kitchen management roles. Preference for candidates with demonstration or group speaking experience
- Thorough knowledge and understanding of kitchen equipment use and operation. Experience with the Sub-Zero Wolf brands is a plus
- Outstanding management, organizational, communication and team working skills
- You're passionate about exceptional customer service, and strive for excellence every day
- You have strong people skills— you're approachable, a good listener and empathic
- Ability to work a flexible schedule; weekend hours are limited but may change with the needs of the business

To apply, please see our post on

LinkedIn.com: <https://www.linkedin.com/jobs/search/?currentJobId=1166555619&keywords=sub%20zero%20and%20wolf&location=Houston%2C%20TX>