

Executive Chef

Back of House (Culinary)

Unidine is a culinary services management company driven by a culture of 'Fresh Thinking,' and we take a fresh approach to customized culinary experiences. We create authentic food from scratch using fresh responsibly sourced, seasonal ingredients and culinary creativity. We are guided by environmentally responsive practices; avoid additives, chemicals and preservatives. Experience the difference with Unidine!

Here at Unidine, every member of the team is driven to deliver the highest level of customer and client service and shares a belief that our approach to fresh food is fundamentally linked to health and wellness, human interaction and social responsibility. From this common foundation, we deliver the best food and dining management services in the industry and exceed our customers' and clients' expectations every day.

The **Executive Chef** will be responsible in managing the daily operations of the kitchen area, implement production process, menu planning, catering, manage food cost, labor cost and have overall understanding of HACCP. The ideal candidate for this position will have experience supervising and supporting production functions of the kitchen employees, ability to motivate staff and to continually improve performance.

Essential Functions and Key Tasks:

- Provides leadership in culinary production, operations and procurement.
- Plans menus for daily food service operations.
- Develops culinary team members through appropriate coaching, training and mentoring.
- Maintains compliance standards for meal service, food quality and task performance.
- Performs daily audits of safety, sanitation, food quality, meal delivery at point of service, and quality standards to optimize financial and operational productivity.
- Oversees managers in a diverse environment; establishes and maintains effective client and resident relations.

Education and Experience:

- Minimum 2-5 years related experience as an Executive Chef or Chef Supervisor or equivalent level.
- An undergraduate degree in Food Science, Nutrition, Culinary Arts or Hotel/Restaurant Management is highly desirable; having completed the Certified Dietary Management program preferred.
- The successful candidate will thrive in a fast-paced environment that offers unlimited growth opportunities and rewards achievements.

Work Environment:

- Back-of-house.
- Requires work in grill area with extreme heat conditions and frequent interaction with heated equipment, grease, and other at-risk conditions.
- Involves repetitive motion; walking and/or standing for extended periods of time.
- Frequent lifting, pushing, and carrying.

Unidine is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, national origin, disability status, protected veteran status or any other characteristic protected by law.

Full-Time

Executive Chef

Senior Living

Exempt

Cornerstone Retirement

Many Faces. One Focus.

Unidine offers just one service: the best food and dining management in the industry. We listen closely to understand the needs, the goals and the culture of each community we serve and then apply our knowledge, expertise and creativity to develop a custom dining program to meet each client's objectives.

Unidine offers food and dining management services across three business segments: senior living culinary group, healthcare culinary group, and corporate culinary group. Select the segment that applies to you and learn more about our people, our passion, and the custom dining programs that are transforming the industry.

The Unidine Approach

The Unidine approach is unique in the food service industry. We combine a passion for fresh food and culinary excellence with caring, attentive service, cutting edge systems and seasoned management to deliver dining programs that exceed our clients' expectations, delight our customers and deliver on our financial commitments.

Fresh Thinking, Culinary Excellence!

Please contact Chef James Connolly CEC CCA AAC

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617-838-4737

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