

Executive or Sous Chef for new Scratch Kitchen (Whitehouse, TX)

We are looking for an experienced Executive or Sous Chef in search of a good work/life balance to help bring our kitchen to life. This is a working Chef position in a scratch kitchen serving family style meals. You will be working Monday through Friday approximately 9am to 4:30pm (35hrs/week). Pay is negotiable based on qualifications and experience.

Key Responsibilities

- Assist in the setup and opening of the kitchen.
- Assist in the selection and development of recipes, standardize production recipes to ensure consistent quality.
- Establish presentation technique and quality standards.
- Help to plan and price menus.
- Manage ordering, costing & food stock controls with efficiency and accuracy according to budget.
- Assist in the training, mentoring, development and management of the kitchen staff and supervise/coordinate all related culinary activities.
- Ensure proper equipment operation/maintenance; and ensure that proper kitchen safety and sanitation practices are maintained to the highest standards.
- Input on marketing and social media decisions.

Key Qualifications

- Prefer experience in opening a new restaurant concept from beginning to end.
- Minimum of 3 years' experience in varied positions including food prep, line, sauté and expeditor and 1-year experience as a head chef.
- Previous experience working in a scratch kitchen and a willingness to work with fresh ingredients.
- A focus on food quality and customer service is essential to success in this role.
- Prefer social media experience in promoting restaurants.
- Must have previous experience with inventory and labor cost.
- Demonstrated experience with cooking, menu development and pricing.
- Experience participating in the development of culinary team, strongly preferred.
- Experience leading a group, delegating & monitoring staff performance while fostering a positive teamwork environment.
- Valid Serve Safe certificate.
- Ability to lift up to 50 pounds and stand or walk for extended periods of time.

The position is available immediately. Please e-mail your resume and cover letter to Chef.Whitehouse.TX@gmail.com.