

Head Chef

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Company: Aramark

Location: Etna Green

Category: other-general

Job Description

The Executive Chef is a management position overseeing chef managers as well as hourly culinary staff, responsible for developing and executing culinary solutions to meet customer needs and tastes. Offers a wide variety of culinary solutions to meet customer and client needs and tastes. Oversees and manages culinary operations to meet production, presentation, and service standards. Applies culinary techniques to food preparation and manages the final presentation and service of food.

Job Responsibilities

Ensures culinary production appropriately connects to the Executional Framework

Ensures proper culinary standards and techniques are in place for preparation of food items, including production, presentation, and service standards

Manages a culinary team, including chef managers and hourly staff, to ensure quality in final presentation of food

Train and manage culinary and kitchen employees to use best practice food production techniques

Coach employees by creating a shared understanding about what needs to be

achieved and how it is to be achieved

Reward and recognize employees

Plan and execute team meetings and daily huddles

Complete and maintain all staff records including training records, shift opening/closing checklists and performance data

Develop and maintain effective client and guest rapport for mutually beneficial business relationships

Interact directly with guests daily

Aggregate and communicate regional culinary and ingredient trends

Responsible for delivering food and labor targets

Consistent focus on margin improvement; understanding performance metrics, data, order, and inventory trends

Ensure efficient execution and delivery of all culinary products in line with the daily menu

Maintain integrity of the standard Aramark food offer; responsible for always maintaining food quality and safety of items

Full compliance with Operational Excellence fundamentals: managing waste, standard menus, recipes and ingredients through managing customer driven menus and labor standards

Understand end to end supply chain and procurement process and systems, ensuring only authorized suppliers are used

Full knowledge and implementation of the Food Framework

Ensure accuracy of estimated food consumption for appropriate requisitions and/or food purchase

Ensure proper equipment operation and maintenance

Ensure compliance with Aramark SAFE food and Quality Assurance standards, occupational and environmental safety policies in all culinary and kitchen operations

Comply with all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour

At Aramark, developing new skills and doing what it takes to get the job done make a positive impact for our employees and for our customers. In order to meet our commitments, job duties may change or new ones may be assigned without formal notice.??

Qualifications

Requires at least 4 years of culinary experience

At least 2 years in a management role preferred

Requires a culinary degree or equivalent experience

Ability to multi-task

Ability to simplify the agenda for the team

Requires advanced knowledge of the principles and practices within the food profession.

This includes experiential knowledge required for management of people and/or problems.

Requires oral, reading, and written communication skills

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Education

About Aramark

Our Mission

Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet.

At Aramark, we believe that every employee should enjoy equal employment opportunity and be free to participate in all aspects of the company. We do not discriminate on the basis of race, color, religion, national origin, age, sex, gender, pregnancy, disability, sexual orientation, gender identity, genetic information, military status, protected veteran status or other characteristics protected by applicable law.

About Aramark

The people of Aramark proudly serve millions of guests every day through food, facilities, and uniform services in 19 countries around the world. Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet. We believe a career should develop your talents, fuel your passions, and empower your professional growth. So, no matter what you're pursuing - a new challenge, a sense of belonging, or just a great place to work - our focus is helping you reach your full potential. Learn more about working here at [or connect with us on , and .](#)

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