

## Chef Job description

Include:

- Planning and directing food preparation and culinary activities in Fondue Restaurant
- Modifying menus or create new ones that meet quality standards
- Estimating food requirements and food/labor costs
- Food Presentation



### Job brief

We are looking for a creative and proficient in all aspects of food preparation, As chef, you will be “the chief” and maintain complete control of the kitchen.

### Responsibilities

- Plan and direct food preparation and culinary activities
- Modify menus or create new ones that meet quality standards
- Estimate food requirements and food/labor costs
- Supervise kitchen staff’s activities
- Recruit and manage kitchen staff
- Rectify arising problems or complaints
- Give prepared plates the “final touch”
- Comply with nutrition and sanitation regulations and safety standards
- Set and stay in budget with Staff and costs

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- Maintain a positive and professional approach with coworkers and customers
- Staff Sceduling
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## Requirements

- Proven working experience as a chef
- Excellent record of kitchen management
- Ability to spot and resolve problems efficiently
- Capable of delegating multiple tasks
- Communication and leadership skills
- Keep up with cooking trends and best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- BS degree in Culinary science or related certificate

Paul Phillips

Apply to [pPhillips@fundoozies.com](mailto:pPhillips@fundoozies.com)

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