

Corbin Farms Winery

JOB TITLE: Head Chef

Location: Calera

Reports To: Operations Manager

Position type: PT

JOB DESCRIPTION

Role and Responsibilities

Develops daily menu, specials, and special event menus in coordination with Assistant and/or Operations Manager

Assists with price setting for menu items

Ensures quality of meals

Prepares and plates food, ensuring the highest quality in terms of taste, appearance and timeliness

Assists with event food preparation, set up and take down. This includes food items, utensils, and serving dishes and plates necessary for catering services

Responsible for freshness and quality of ingredients

Maintain food inventory and supplies

Responsible for grocery pickup and/or receipt of food to/from winery

Maintain budget goals while ensuring highest food quality

Inspects and maintains cleanliness and functionality of supplies, equipment and work areas in accordance with State Health Standards.

Follows kitchen safety standards

Maintains a professional and clean personal appearance in accordance with State Health Standards

Ensures efficiency of kitchen and staff

Supervise and coordinate activities of kitchen staff

Trains other kitchen staff

Washes and puts away dishes, food preparation tools, utensils etc, in accordance with State Health Standards.

Performs other related duties as assigned

Qualifications and Education Requirements

- Relevant experience or training, which may be demonstrated via degree or certificate, completion of apprenticeship, or other experience necessary to become trained as a highly skilled professional cook
- At least two years of culinary managerial experience preferred
- Serv Safe certified

Required Skills

- Time management skills to ensure meals are served timely without compromising quality
- Strong communication skills to clearly and effectively convey instructions to the kitchen team, and collaborate with management
- Basic budget management for menu planning and kitchen efficiency
- Detail oriented in ensuring quality and presentation of dishes
- Creativity in determining menu items and use of ingredients

Additional Notes

- Prolonged periods standing and preparing and cooking food
- Must be able to lift up to 25 pounds at times
- Must be able to work in a kitchen environment that may involve exposure to extreme heat or cold
- Must have personal transportation