

# CHEF



## GENERAL DESCRIPTION

Chefs work in the restaurant kitchen helping to prepare meals for restaurant patrons. Chefs are also responsible for overseeing the kitchen staff and ensuring the kitchen complies with health standards.

## PRIMARY FUNCTIONS

- Follow health codes pertaining to safety and sanitation of the work area and cooking utensils; personal grooming
- Properly prepare food to avoid food-borne illnesses.
- Maintain the kitchen's inventory
- Make sure necessary ingredients are always on hand without any going to waste
- Making sure everything is stored properly for safety and space efficiency.
- Work with other chefs and kitchen assistant to coordinate cooking activity
- Use proper preparation technique
- Use commercial kitchen equipment
- Compliance with all relevant health department and company rules and regulations
- Make sure food is plated and designed to standard
- Prepare meat and vegetables by cutting, trimming, cleaning, etc
- Any additional duties assigned to them by management

## REQUIREMENTS

- Must be able speak, read and understand cooking directions
- Fluent in English
- Ability to lift 75 pounds
- Team player, coachable, hardworking, and enthusiastic
- Great communication skills
- Ability to multitask

## Disclaimer

The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.