**Why join our team?**

*Add a brief overview of why applicants should choose to join your team, such as the culture, benefits, perks, incentives (e.g., special bonuses, the “Innsiders program,” etc.), company discounts, flexible schedules, access to training and education, opportunities for career growth and advancement, etc. at your hotel.*

**Our job opportunity:**

* Position: Executive Chef
* Hotel name: *enter hotel name here*
* Address: *enter hotel address here*
* Hours: *enter hours*

**What you get to do in this role:**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

Plans, directs, supervises, and controls the selection and production of all food items, ensuring the highest level of product quality, presentation, sanitation and safety. Responsible for menu planning, recipe creation, food ordering, food production, storage and sanitation, labor staffing, and scheduling. Directs the hiring, training, and supervision of all food production employees.

* Interviews, hires, evaluates, rewards, and disciplines kitchen personnel.
* Trains and manages kitchen personnel in food production principles and practices. Establishes quality standards for all menu items and food production practices.
* Ensures staff is trained and certified in safe food preparation and handling.
* Plans and prices menus.
* Establishes portion sizes and standards of service for all menu items.
* Trains kitchen personnel to prepare all food while retaining the maximum amount of desirable nutrients.
* Trains kitchen personnel to meet special dietary requests, including low-fat, low sodium, vegetarian, and low-calorie meals.
* Schedules kitchen employees in conjunction with business forecasts and predetermined budget.
* Prepares budgets and payroll.
* Trains kitchen personnel in safe operating procedures of all equipment, utensils, and machinery.
* Establishes maintenance schedules in conjunction with manufacturer’s instructions for all equipment.
* Provides safety training in lifting, carrying, hazardous material control, chemical control, first aid, and CPR.
* Performs other duties as assigned.

**What candidate traits are needed to be successful in this role?**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

* Culinary Degree from a recognized Institute of Culinary Arts or equivalent combination of education and experience.
* Minimum of 3 years of progressive culinary/kitchen management experience.
* Comprehensive knowledge of food and service trends with a focus on quality, production, sanitation, food cost controls, and presentation.
* Knowledge of federal, state, city, and OSHA health and safety requirements.
* Excellent management, organization, communication, and leadership skills.
* Extensive menu development and budget preparation experience.
* Ability to work a flexible schedule, including weekends and holidays.

**Equal Employment Opportunity**

Our hotel maintains a policy of equal employment opportunity for all employees and qualified applicants for employment without regard race, color, religion, religious creed, national origin, ancestry, alienage or citizenship status, age, disability, gender, gender identity or expression, sex, sexual orientation, pregnancy status, genetic information, uniformed service or veteran status, marital status or any other characteristic protected by applicable federal, state, provincial, or local laws.