PIEDMONT DRIVING CLUB

Title: Chef de Cuisine, Park Room **Reports to:** Executive Sous Chef, Executive Chef
Supervises: Park Room AM Chef, Park Room Line Cooks, Park Room Stewards
Related Titles: PM Park Room Chef
Date Created: January 2020 **Grade:** 6
Classification: Exempt

Required Qualifications:
- Four+ years of experience in a professional food preparation position, encompassing all phases of food service and kitchen operations
- Two+ years of experience in a restaurant kitchen supervisory/management position

Preferred Qualifications:
- Two-year or four-year degree from a post-secondary culinary arts training program
- Previous country club work experience
- ServSafe Food Protection Manager Certification

Job Summary (Essential Functions)
Works under supervision of the Executive Chef and/or the Executive Sous Chef in matters concerning culinary operations of the Park Room restaurant. Supervises and is responsible for all culinary staff assigned to the Park Room. Responsible for Park Room menu planning and development; overseeing that food is cooked to the highest quality standard as and when ordered; supervises and controls ordering and requisitions of food; inspects preparation, portioning, execution and garnishing of all foods in the Park Room. Maintains a high level of sanitation and cleanliness in the Park Room. Projects leadership and respect within the culinary department.

Job Knowledge, Core Competencies and Expectations
- Responsible for consistent use of safe work practices by all Park Room staff
- Understands and consistently follows food safety practices
- Establishes and maintains professional standards of conduct and appearance
- Strong knowledge of food, ingredients and cooking techniques
- Possesses strong interpersonal, written and oral communication skills
- Knowledge of and ability to perform required role during emergency situations

Job Tasks/Duties
- Manages food production including menu writing and development, ordering, costing, recipe creation, execution and employee supervision for all Park Room kitchen staff
- Assists in the hiring, training, development and ongoing supervision including scheduling of all employees involved with the Park Room culinary staff
- Assists the Purchasing Director with selecting and sourcing ingredients
- Attends departmental staff meetings
- Manages maintenance, repair and upkeep of the kitchen equipment and prep area
- Assures that food quality standards and service times are met daily
- Coordinates with the Dining Room manager to address guest concerns
- Performs other duties, as assigned

Licenses and Special Requirements
- Food safety certification

Physical Demands and Work Environment
- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach
- Push, pull and/or lift up to 50 pounds

- Continuous repetitive motions
- Work in hot, humid and noisy environment

Applicants may apply to the job posting: https://drivingclub.applicantpool.com/jobs/