



***Brackett's Crossing Country Club  
Food & Beverage Department - Culinary  
January 2018***

***Chef de Cuisine:***

As the Chef de Cuisine you will assist in managing our professional kitchen. You are responsible for all food and pastry production that is used for our restaurants; specifically, member dining outlets. Position includes menu creation, food purchase specifications and recipes that will create an outstanding dining experience for our members & guests. You will develop and monitor food & labor budget for the department. In addition, you will provide professional work ethics, exceptional food quality and sanitation standards to our culinary team.

***Primary Responsibilities:***

- Interview, hire, train and supervise the restaurant line in food production areas with the Executive Chef.
  - Assist with scheduling and coordinate the work of cooks and other kitchen employees to assure that food preparations are economical and technically correct.
  - Move line staff into banquets if needed and business allows.
- Plan menus with the culinary staff for approval thru Executive Chef for all restaurant outlets in the club; considering members & guests, seasonal foods, marketing conditions, popularity of various dishes, costs and other factors.
  - Creative menu development for breakfast, lunch and dinner.
  - Incorporate local & sustainable ingredients from vendors & onsite garden.
  - Involvement in all aspects of food from sauces, soups, meat fabrication and knife work.
  - Product ordering and receiving.
- Develop recipes and techniques for food preparation and presentation which helps to ensure consistent high quality and to minimize food costs.
  - Exercise portion control over all items served.
  - Assist Executive Chef in establishing menu selling prices.
  - Approve the requisition of products and other necessary food supplies.
- Supervise production and safety program.
  - Evaluate food products to assure that quality standards are consistently attained.



## *Chef de Cuisine - continued*

- Safeguard all food preparation to employees by implementing training to increase their knowledge about safety, sanitation and accident prevention principles.
- Ensure that the highest standards of sanitation, cleanliness and safety are maintained throughout the kitchen areas at all times.
- Establish controls to minimize food and supply waste and theft.
- Attend and participate in culinary staff meetings and conduct pre-shifts nightly.
- Interact with members, management and staff to ensure that food production consistently exceeds the expectations of member and guests.
- Each employee of Brackett's Crossing is expected to carry out all reasonable requests by management that the employee is capable of performing.

### ***Required Attributes:***

- Maintain a professional level of hospitality and service to all members, guests, vendors and colleagues. Enthusiastic with hands on approach that has the desire to work. Must possess strong culinary skills, well organized, creative and ability to work independently and within a team. Must be physically able to do what is required for this position.

### ***Desired Qualifications:***

- 5 years of culinary experience, interest and hands on knowledge with Farm to Table foods, desire & passion to effectively learn and train for the next level of management.

### ***Schedule:***

- Full-Time Exempt, Upper-Level position. Flexible schedule based on the nature of the business.

### ***Physical Demands:***

- While performing the responsibilities of this position, the employee is regularly requested to endure physical demands such as: standing, walking, bending, reaching and grasping. The employee will occasionally be required to stoop, kneel or crouch. Employee must be able to operate all tools and machines involved in production, including kitchen knives in a proper and safe manner. Must be able to lift 40-lbs. Specific reading abilities required by this position include the ability to read printed English.

***Report to:*** Executive Chef, Assistant General Manager, General Manager

***Supervise:*** Line Cooks, Prep Cooks & Kitchen Staff as needed.

