

Job Description: Lead Chef, Seasonal Full Time (May – Mid-October)

Objective: The Lead Chef assists the Executive Chef in providing outstanding food and beverage to all clients. He/she assists in ordering of food and beverage; production lists and execution; and sanitation. He/she executes catering functions in the Executive Chef's absence.

Level of Responsibility: Reports to: Executive Chef, Food Service Manager

- Safely prepare high quality food, that looks and tastes great.
- Ensure we do the above in a timely manner to meet our clients' needs.
- Fill in for the Executive Chef in his/her absence.
- Ensure proper ordering of supplies to stock inventory appropriately.
- Comply and enforce sanitation regulations following Serv Safe and local regulations, especially food rotation.
- Maintain a positive and professional approach with co-workers and clients.
- Assist as needed or as directed by management in any Food and Beverage event.
- Perform additional duties either incidental or implied, consistent with the employee's background or training or which may be reasonably delegated as being in the best interest of the Center.

Qualifications:

- High school diploma or equivalent.
- Minimum of one year commercial cooking experience (not fast food).
- Good math skills.
- Ability to read, write, and communicate in English.
- Understanding of various cooking methods, ingredients, equipment, and procedures.
- Work well under pressure and time deadlines.
- Flexibility in work schedule to include weekends and holidays as needed.

Classification: The position of Lead Chef is a non-exempt classification and is eligible for overtime or compensatory time.