



Head Chef

Bryce Resort is seeking to hire for the position of Head Chef to work in our fast paced, team environment.

Responsibilities Include:

1. Prepares food for daily menus, both for pre-shift preparation and while in production, following all standardized recipes and specifications
2. Sets up work stations and *mise en place*
3. Cooks with various utensils and equipment
4. Prepares daily specials
5. Assists in menu creation
6. Verifies and puts away food/supply deliveries
7. Monitors food and supply stock for quality and shortages
8. Assists in training the staff in the food and production departments
9. Maintains standards of sanitation and safety while supporting the Resorts Safety and Health Program
10. Complies with any assignment provided by their supervisor
11. Adheres to all kitchen policies and procedures
12. Makes recommendations for maintenance, repair, and upkeep of the kitchen and its equipment
13. Assists in maintaining the security of the kitchen, equipment, and inventory
14. Performs daily, weekly and monthly cleaning assignments
15. Directs kitchen staff per direction of the head chef
16. Acts as manager on duty of the kitchen in the absence of the executive chef
17. Assists the head chef in food purchases and inventory control
18. Assists in completing in a timely manner monthly kitchen physical inventory reports
19. Attends food and beverage meetings and resort meetings as requested
20. Communicates problems and complaints with applicable supervisors and the executive chef in a timely manner
21. Assists executive chef on special projects and events as requested
22. Maintains a positive and professional approach towards coworkers and customers
23. Performs any other duties as directed

Requirements

- Minimum 2 years of kitchen management experience



- Weekends & Holiday Shifts required
- Flexible Scheduling

Compensation & Benefits:

- Competitive Pay
- Medical & Dental Benefits
- 401k Retirement Plan
- Paid Time Off

Full-time Position