

Head Chef

Job Description

Field & Fire Café is seeking a highly motivated Head Chef with a desire to create amazing breakfast and lunch dishes. Our ideal candidate is someone who is passionate about producing seasonal menu items with organic, local ingredients. We need someone who cares about building relationships with sustainable farms and will ensure the integrity of the food we serve.

Responsibilities:

- Manage overall daily kitchen operations
- Conduct weekly inventory, source and order ingredients from 10-20 different suppliers as needed based on seasonal availability
- Take measure to control costs for food and supplies
- Manage product & supply rotation
- Hire, train, supervise and assess a kitchen staff of 10-12 people
- Work on and manage the line as needed (weekends specifically)
- Ensure cooking stations are clean and organized
- Create and maintain prep work schedule
- Maintain the highest possible quality of every dish plated
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and café customers

Requirements:

- 1-2 years of experience as a Head Chef or Chef de Cuisine
- Degree in Culinary Science or related certification a plus
- Ability to track expenses and manage a budget
- Catering experience highly desirable
- Knowledge of best practices for training kitchen staff and implementing kitchen procedures that increase efficiency
- Accuracy and speed in handling emergency situations
- Working knowledge of various computer software programs (MS Office, Square, Google Drive and Google Applications)
- Serve Safe Certified