

Job Description

Title: Chef
Reports to: General Manager
Over Time: Exempt

Summary of Position:

Directly responsible for all kitchen functions including food purchasing, preparation and maintenance of quality standards; sanitation and cleanliness; training of employees in methods of cooking, preparation, plate presentation, portion and cost control and sanitation and cleanliness.

Duties & Responsibilities:

- Fill in where needed to ensure guest service standards and efficient operations.
- Have a full understanding of food safety and sanitation practices.
- Maintain Company standards of food quality and presentation.
- Work towards achieving and exceeding company objectives in food and labor cost management.
- Follow company rules and regulations.
- Prepare food orders in a timely and organized manner.
- Lead the team in preparation of all food items required for service on the line and

Qualifications:

- At least 3 years experience in a similar capacity.
- Must be able to communicate clearly with managers, kitchen and dining room personnel and guests.
- Bilingual English/Spanish preferred.
- Be able to reach, bend, stoop and frequently lift up to 50 pounds.
- Be able to work in a standing position for long periods of time.
- Full day availability is required, flexible schedule.
- Should expect to work 50 hours per week.

- Serve-Safe or Houston Food Certificate is required.
- Computer skills in Word and Excel are a plus. (Required!)
- Off-site catering experience is a plus.
- Must maintain personal hygiene in accordance to Houston Health Department standards for Food Service Employees.