



At Vesper Hills Golf Club
4291 Octagon Rd
Tully, Ny 13159

Head/ Working Chef Job Summary

We are looking for an experienced, creative, and passionate head chef to join our team. As head chef, you will run the back-of-house. You will manage the daily operations of the kitchen, oversee the kitchen staff to ensure that the highest quality of cuisine is served to our guests.

Head Chef Duties and Responsibilities

- Direct kitchen operations, overseeing food preparation and keeping current sanitation standards.
- Assign tasks; supervise chefs and cooks in the preparation and presentation of food.
- Maintain control of the kitchen to ensure that all tasks are carried out efficiently and effectively.
- Resolve issues as they arise so that customers continue to receive their orders in a timely manner.
- Make sure that all kitchen and wait staff adhere to food safety and hygiene regulations to ensure a clean and sanitary kitchen.
- Assist in menu planning.
- Inspect raw and cooked food items to guarantee that the highest quality products are prepared and served to customers.
- Collaborate with the general manager and owner to align kitchen operations with the overarching goals of the establishment.
- Well versed in multiple cuisines.
- Helping maintain food costs is a must.
- Helping to oversee and maintain daily production of daily menu and weekly events.

Head Chef Requirements and Qualifications

- Associate degree in culinary arts is a plus.
- 3+ years of experience in a back-of-house management position.
- Significant experience as a chef, in addition to experience as a sous chef or line cook.
- Strong attention to detail.
- High level of creativity and passion for food.
- Ability to oversee and manage kitchen operations.
- Ability to remain productive when pulled in many different direction.