



GENERAL STAFFING SOLUTIONS

POSITION TITLE:
CHEF / HEAD COOK

General Description:

Direct the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts. May participate in cooking.

Skills/Duties:

- Determines production schedules and worker-time requirements to ensure timely delivery of services.
- Supervises and coordinates activities of cooks and workers engaged in food preparation.
- Observes workers and work procedures to ensure compliance with established standards.
- Records production and operational data on specified forms.
- Evaluates and solves procedural problems to ensure safe and efficient operations.
- Inspects supplies, equipment, and work areas to ensure conformance to established standards.
- Estimates amounts and costs and requisitions supplies and equipment to ensure efficient operation.
- Collaborates with specified personnel and plans and develops recipes and menus.
- Helps cooks and workers cook and prepare food on demand.
- Trains and otherwise instructs cooks and workers in proper food preparation procedures.

Requirements:

High school diploma or equivalent and/or Vocational school required. 2 – 4 year college degree in hospitality or culinary arts preferred. 2 – 5 years of experience in related field required.

Reporting Relationship:

Usually reports to facility supervisor. Generally manages food preparation workers and general kitchen staff.

I have read the description of my professional responsibilities as an employee of GSN and agree to adhere to the standards described above.

Signature

Date