



HEAD CHEF

Full Job Description:

The Head Chef position is highly demanding and requires managing a variety of tasks both culinary and managerial. This position works hand in hand with the General Manager and Sous Chef. The Head Chef has operational oversight of the kitchen and is directly responsible of the quality and timeliness of all kitchen output. This position requires a great deal of flexibility as no day is identical to the other. The Head Chef establishes new menu items, completes all raw material product purchasing, as well as supervising staff during the kitchen's working hours. The individual must be able to perform in a high-volume kitchen, demonstrate good communication and leadership skills, and be able to calmly handle stressful situations.

Availability:

- Monday - Friday
- Weekends

Job Type: Full-time

Pay: \$50,000 - \$55,000 a year

Benefits:

- Dental insurance
- Employee discount
- Health insurance
- Paid time off

75 N. Baldwin St, Bargersville, IN 46106