

CHOWGIRLS PRODUCTION CHEF JOB DESCRIPTION

Responsibilities include, but are not limited to;

- Present food in creative ways that meets or exceeds Chowgirls standards
- Understand what is needed for MCK food production
- Have proof of current Serv Safe Certificate
- Ensure MN health department food safety standards in all stages of prep, storage, and transport
- Assist with trouble-shooting during recipe development
- Maintain Chowgirls sustainability standards
- Ensure recipes are followed to create a consistent product
- Execute on production timelines
- Expo event menus to FOH representative, ensuring all components are present and prepared properly.
- Check orders in and keep walk-in, freezers, and dry storage organized
- Work with operations supervisor to order other supplies
- Be a leader in the kitchen with their professionalism and experience
- Must be able to work on your feet for at least 8 hours and be able to lift at least 50 pounds

STAFF MANAGEMENT

- Oversee all kitchen staff's execution of Chowgirls and MCK food production
- Maintain the Chowgirls standards of service
- Delegate production of items to kitchen staff in a standard organized manner

COMMUNICATION

- Present a professional positive attitude among coworkers, vendors and with clients
- Communicate with sales team about menu changes as needed
- Communicate all necessary information to the kitchen staff
- Be available to answer client and co-worker questions
- React to change and adversity, positively and proactively
- Attend all required meetings

INTERNAL ORGANIZATION

- Maintain an organized work space and prep list.
- Have a working knowledge of email communication, MS Word, Excel and the ability to learn Total Party Planner.
- Be able to close down building safely and properly.