



JOB DESCRIPTION: **CHEF**

Award Winning Breakfast, Brunch & Lunch

Prior kitchen lead experience required - please include past experience in your application. The Chef Role at Miss Shirley's Cafe is a Full-Time salaried position, and is considered part of our Management Team. Chefs play a vital role in food taste, appearance and proper presentation. They are expected to have full knowledge of menu items, recipes & how to execute dishes on any given kitchen station. Chefs are also encouraged to keep up on food trends, to assist in seasonal menu creation, as well as monthly specials & soups of the day.

The Chef job description includes, but is not limited to:

- Ability to work in a hot, fast-paced, family friendly & professional environments
- Knowledge of kitchen equipment, and safe handling procedures
- Ability to lift 50 lbs, including transporting ingredients, utensils, portable equipment, etc. between work spaces
- Assuring compliance with all sanitation, proper food handling skills, and other safety guidelines
- Utilizing approved food production standards to ensure proper quality, serving temperatures and standard portion control
- Completing kitchen tasks such as line setup, food preparation, cooking, cleanup, etc.
- Knowledge of cooking procedures
- Ability to expedite, garnish & assure proper presentation of menu items
- Adherence to all company Allergy procedures
- Ability to complete ServSafe Food Safety & ServSafe Allergens courses regularly
- Ability to communicate clearly and professionally with other kitchen & hospitality team members
- Ability to prepare food according to food handlers guidelines & recipe books
- Knowledge & adherence to proper food storage (wrapping, dating, rotation procedures)
- Flexibility with multitasking, job duties & repetitive work
- Ability to follow opening and closing procedures
- Maintaining logs, including monitoring & recording temps on refrigeration equipment and hot held items
- Assisting Executive Chefs with inventory, food & kitchen orders
- Assisting Executive Chefs with menu creation, soup of the day & monthly specials
- Ability to manage & mentor our culinary team, including Line & Prep Cooks
- Bilingual Spanish speaking preferred, but not required