

Holiday Valley Resort seeks a talented Restaurant Chef to oversee its Full-Service Restaurant Operations. The Restaurant Chef will train and manage culinary personnel and will supervise and coordinate all related culinary activities. He or she will estimate food consumption and requisition or purchase food; select and develop recipes; standardize production recipes to ensure consistent quality; establish presentation technique and quality standards; plan and price menus; ensure proper equipment operation/maintenance; and ensure proper safety and sanitation in kitchen. The Restaurant Chef will also offer operational support and culinary instruction for staff members. Please fill out an application at holidayvalley.com/employment and submit a resume and cover letter to kyocum@holidayvalley.com

The Restaurant Chef is the first level of management in Holiday Valley's kitchens. The Restaurant Chef supervises and directs the activities of the Culinary team and assures that foods are prepared using fundamental cooking techniques, seasoned for maximum taste and flavor, and served in an aesthetically pleasing manner.

The Restaurant Chef directs all aspects of foodservice production and service, ensuring that approved food safety and sanitation guidelines are followed. The Restaurant Chef directly supervises the preparation and production of the unit's menus and manages a shift or station in the hot kitchen, the cold kitchen and/or the bakery and pastry shop.

The Restaurant Chef is responsible for training, mentoring and helping to develop other members of the Culinary team. They will be responsible for monitoring and organizing the flow of activity within the kitchen in a way that complements and supports an overall smooth operation.

- **Major Responsibility:** Participate as part of Culinary Leadership Team to manage a culinary department for the preparation of foods served to the customers in a consistent and timely manner.
- Ensure Kitchen Safety and Sanitation conforms to all Holiday Valley, regulatory and governmental standards to provide a safe work environment in which high quality food is produced
- Supervise the daily set-up of the department's stations; Ensure work areas are stocked accordingly.
- Maintain product consistency by continuous inspection and tasting of seasonings, portions and appearance of food.
- Ensure consistent adherence to Holiday Valley standards for food quality,
- Train kitchen staff to strengthen the team's culinary skills and to maintain overall kitchen safety.
- Lead cleaning and sanitizing procedures for equipment and facilities.
- Conduct daily inspection of facilities and equipment to identify and eliminate hazards.
- Ensure proper sanitation by maintaining accurate time and temperature records and guarding against cross-contamination.

Job Type: Full-time

Pay: \$60,000-\$70,000 per year

Benefits:

- 401(k)
- Dental insurance
- Health insurance
- Paid time off
- Vision insurance