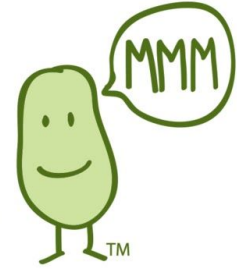


butterbeans



all natural meals seasoned with love

EXECUTIVE CHEF FOR MULTI-UNIT PRIVATE SCHOOL MEAL PROGRAM

This position oversees all aspects of food production services, including the supervision of kitchen staff. In addition, this position will assure that kitchen and cafeteria staff meets all regulatory requirements while maintaining quality food services within budget.

Specific responsibilities include:

- Menu planning and maintenance
- Planning and procurement of food ingredients and kitchen supplies
- Inventory and storage of food ingredients and kitchen supplies
- Daily production reporting
- Maintaining food costs within established targets
- Meal preparation according to planned menus, recipes, special orders, special diet requirements, etc.
- Quality control and consistency of food preparation between campuses
- Food and kitchen safety
- Supervision of kitchen personnel, including scheduled hours, assigned duties, scheduled cleaning, etc.
- Planning and preparation of catering and other special events
- Equipment and smallware maintenance and reporting
- Participates in required meetings, training and staffing
- Performs other duties as assigned by Food Service Director

Knowledge, Skills, Abilities and Experience:

- Education in food services with culinary degree
- Serv-Safe certification
- Minimum of five years leadership experience
- Minimum of five years food service operations, specifically in a high volume, complex food service operations; and within a dynamic school cafeteria or similar environment
- Familiarity with restaurant or cafeteria-style organization in regards to food preparation and service, purchasing, staff scheduling, food and labor cost control as well as quality control
- Experience in record keeping and menu planning
- Must be able to create, cook and follow standard recipes
- Strong catering experience

- Ability to facilitate a strong team environment
- Coachable, open to feedback from supervisor and team members
- Strong customer service, communication and interaction skills - students, teachers, administration, etc.
- Calm and professional
- Physical requirements include bending, standing, lifting, stooping, sitting and lifting (up to 40 pounds)
- Completion of reference and criminal background check upon hire
- Must have a car

Job Type: Full-time, report to Food Services Director

Job Location: Montclair, New Jersey

Email: info@butterbeanskitchen.com with your resume and a short letter of interest

Butter Beans is a food service company providing nutritional meals and wellness programs to private and charter schools throughout New York City and New Jersey.