

# **Peak Part-Time Executive Chef**

**Location: Cape May, NJ**

**Pay Rate: \$38.00 per hour**

**Opening Date: February 10, 2020**

**Closing Date: Until Filled**

The Peak Part-Time Executive Chef leads the entire culinary team, directing the day-to-day operations of all areas of the kitchen including production and prep, special events and purchasing and receiving. The culinary operations include On the Rocks Grille, Grab and Go, vessel food production and special events. The Executive Chef ensures that all culinary employees maximize efficiency and productivity in order to achieve total guest satisfaction. Priorities also include efficiently training all culinary and back of house staff and meeting or exceeding the budgeted food cost percentage. This position must foster an educational environment to develop all culinary staff for future advancement. This position is responsible for full compliance with applicable local, state and federal regulations. This position is the primary culinary contact for day to day kitchen operations and maintenance of assigned facility.

## **II. ESSENTIAL DUTIES AND RESPONSIBILITIES**

- Maintain a Hands-on approach to training and developing all back of house staff
- Manage inventory, cost control and purchasing practices
- Draft weekly schedules to maintain labor cost control
- Provide effective leadership for day to day Food and Kitchen operations
- Ensure all employees adhere to DRBA policies and standards
- Investigate and resolve complaints concerning food quality
- Enforce sanitary practices for food handling, general cleanliness and maintenance of kitchen areas
- Provides support at Authority sponsored events
- Develops training programs for staff
- Oversees and manages culinary staff for normal business operations and special events (public, private, and internal)
- Acts as primary point-of-contact to address operational and facility issues relating to Food and Kitchen
- Assumes Manager on Duty (MOD) responsibilities as assigned and scheduled by the Terminal Manager
- Perform additional tasks as assigned by F&R Terminal Manager at any time
- Provides the highest level of customer service and professionalism

## **III. REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES**

- Strong knowledge of all local, state and federal laws, regulations, and certification requirements applying to food
- Knowledge of management principles and practices relating to food operations, safety, and maintenance
- Knowledge of financial practices related to food and inventory management
- Lead and motivate professional culinary staff

- Identify, develop, and implement strategic and tactical plans and solutions
- Possess effective oral and written communication skills
- Demonstrate ability to train and manage culinary staff
- Demonstrates proficiency in Microsoft Excel, Word and Power Point programs
- Ability to provide superior customer service
- Maintain the highest consistent standards of the DRBA

#### **IV. REQUIRED EDUCATION AND EXPERIENCE**

- Associate's degree in Hospitality or culinary food-related discipline or appropriate equivalent experience
- Five (5) years of experience in a related culinary field
- Three (3) years of experience as chef / supervisory role
- Two (2) years managing a HACCP Plan is preferred

#### **V. LICENSES, REGISTRATIONS, AND/OR CERTIFICATES**

- Valid driver's license
- ServSafe Food Protection Manager Certification Ability to obtain Transportation Worker Identification Card (TWIC)

#### **VI. WORK CONDITIONS**

- Spend 95% of the time standing
- Direct contact with customers, managers and employees
- Behaves professionally and can be flexible in changing environment
- Must be able to carry loads greater than 35 pounds and able to transport 50 pounds regularly

#### **VII. ADDITIONAL REQUIREMENTS**

- Subject to a background investigation and pre-employment drug test
- Delaware River and Bay Authority requires all employees to have direct deposit with a financial institution or enroll in the payroll card program to receive their bi-weekly pay
- Must be willing and available for duty at such hours, day or night, as may be required in order to maintain continuous operation of facilities

**If you are interested in applying for this position please complete the on-line application at [www.drba.net](http://www.drba.net). In addition, please attach a resume to the completed application.**