

Executive Chef Job Description

Title: Executive Chef

Job Purpose: To create good, flavorful, nutritious food that gives both joy and health. To provide respectful & effective leadership and supervision to the back of house. Provide prep team with the support, tools and resources they need to create and prepare food that focuses on quality, presentation and consistency.

Essential Duties and Responsibilities:

- Oversee ordering and maintain inventory of all foods used in serving the restaurant & catering business.
- Cultivate and maintain relationships with local farmers. Ensure that the most flavorful, healthy, organic, local/sustainable food is served to our guests.
- Responsible for keeping food costs within budgetary constraints.
- Ensure that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.
- Ensure that food, prepared items, supplies, and equipment meet established specifications and quality standards.
- Know all AFC cuisine procedures, techniques, recipes, and equipment and train others to use them. Prepare vegetables, vinaigrettes, meat fabrication, sauce, as well as other basic food preparation.
- Establish and maintain close communication with Restaurant Manager so that all parties are clear about expectations and challenges. Communication of any problems that arise (short staffing, out of stock, etc) and implementation of a plan of action toward a solution.
- Work closely with event planner to coordinate event menus and execution.

All-Natural

Pizza

Baked in a

Wood-Fired

Oven



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- Find reasonable, timely solutions to unexpected challenges.
- Develop understanding of and proficiency with all back of house positions. Ability and willingness to work in all back of house positions.
- Attend all applicable weekly and monthly meetings.
- Contribute to a positive, respectful, team-oriented work environment.
- Communicate with all employees, guests, supervisors, and vendors in a respectful, timely, and professional manner.

*All-Natural**Pizza**Baked in a**Wood-Fired*

Knowledge/Skills/Experience/Characteristics:

- 3-5 years of Kitchen Management experience
- Passion for creating good, flavorful, nutritious food
- Highly proficient knife skills
- Knowledge of safety & health standards
- Capable of delegating multiple tasks
- Ability and willingness to participate as a team member and open to giving/receiving instruction/constructive feedback
- Patience
- Attention to detail and ability to follow through
- Strong work ethic
- Understanding and belief in the mission and values of American Flatbread Company

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Time: Full-Time, 40+ hours a week- Wednesday-Sunday.
 Competitive salary and comprehensive benefits.