

Culinary Supervisor

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Phone :

Web :



Job Summary

Vacancy :

Deadline : Jan 01, 1970

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Employment Status :

Experience :

Salary :

Gender :

Career Level :

Qualification :

Job Description

Basic understanding of a kitchen operation within the hotel. Responsible for producing a consistent, quality product that meets and exceeds the guests' needs in a timely manner. Person has basic skills in department training and is capable of assuming department responsibilities in the absence of the Sous Chef. Skills and knowledge to include culinary education, basic cost control understanding, basic communication, leadership skills and computer skills. May assist in monitoring payroll costs & overtime. Responsibilities include the supervising of hourly cooks. Job Type: Full-time Benefits: 401(k) 401(k) matching Dental insurance Flexible schedule Food provided Health insurance Paid time off Referral program Retirement plan Tuition reimbursement Vision insurance Shift: 8 hour shift Supplemental Pay: Overtime pay Signing bonus Experience: Culinary experience: 2 years (Required) Cooking: 2 years (Required) Work Location: In person

Education & Experience

Must Have

Educational Requirements

Compensation & Other Benefits
