

Job Opening

Executive Chef II



To apply please send resume to Aishia.Kindig@cafebonappetit.com

Location: Whittier, CA

Experience Required: 5 years Sous Chef Plus 3 yrs. in similar position

Education Required: Culinary Arts degree

of Openings: 1

Compensation: \$75,000.00 - \$85,000.00 DOE

Full Time: 40 hours/week shift work

The Executive Chef II is responsible for the overall success of the food service operation adhering to the client's culture and guidelines, Health Department's regulations, and Bon Appetit's standards and expectations of food quality, freshness and presentation. In this position the Executive Chef is responsible for overseeing the sanitation and safety of the shared catering kitchen, while ensuring that all kitchen employees produce delicious, eye appealing and nutritious food, while meeting client financial budgetary goals. In this position, you are required to solve problems professionally, rapidly and fairly as well as maintain and teach a good work ethics, while supporting the director of catering, and developing a sense of teamwork and team cooperation.

Essential Duties and Responsibilities:

- Overall Management
- Supervision and Development of Staff
- Food Programs with innovating menu development
- Food and Labor Cost Control
- Outstanding Guest Service and Client Relations
- Vendor Management and Relations
- Financial Management and Analysis
- Catering Management
- Special Events
- Marketing and Sales
- Food and Safety Responsibilities

Jobs Qualifications

- Degree from a post-secondary culinary arts training program
- A minimum of **5 years as sous chef plus 3 years in similar position** in a like volume and quality food service establishment
- General Hospitality knowledge and interest in sustainability and sustainable food practices
- Ability to operate web-based ordering system, process



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- customer requests, change to orders, menu updates, and client profiles
- Proficient with word processing and spread sheet applications
- Possess the ability to meet Bon Appetit unit specific uniform standards for this position
- Utilize all Personal Protective Equipment per Bon Appetit guidelines

Job Benefits

- Medical
- Dental
- Vision
- Life Insurance / AD
- Retirement Plan
- Associate Shopping Program
- Health and Wellness Programs
- Discount Marketplace
- Identity Theft Protection
- Pet Insurance
- Commuter Benefits
- Employee Assistance Program
- Flexible Spending Accounts (FSAs)

Voluntary Benefits

- Critical Illness Insurance,
- Accident Insurance
- Hospital Indemnity Insurance
- Legal Services
- Choice Auto
- Home Program

Compass Group is an equal opportunity employer. We are committed to treating all applicants and associates fairly based on their abilities, achievements, and experiences without regard to race, national origin, sex, age, disability, veteran status, sexual orientation, gender identity, or any other classification protected by law.

Qualified candidates must be able to perform the essential functions of this position satisfactorily with or without reasonable accommodation.



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