

205.769.6034

tue-sat 4 to 10p No. 75 CHURCH dinner & cocktails

Looking for a clever quote to put here.  
Any ideas?

# OLLIE IRENE

**Olle Irene** is a local, chef-owned restaurant, twice nominated for James Beard Awards, where teamwork, individual skill, intensity of purpose, quality of food & drink, and personal growth is at the core of what we do. We serve a devoted clientele a technically sound, seasonally-inspired, and globally/historically-informed menu.

## **Our Values: Focus, Discipline, Organization, Teamwork**

1. Perform your responsibilities thoroughly and thoughtfully.
2. Plan ahead and properly prioritize duties.
3. Anticipate, prevent, and solve problems – correct your peers when you see mistakes; ask for help & give help.
4. Be self-motivated and take ownership of your own development and discipline.
5. Engage with your responsibilities beyond the building. Think ahead in the season, read industry-related material, cook at home, eat out.
6. Respect real food, classic techniques, seasonality, time-honored kitchen operations, methods, and culture.

## **Job Description: Chef de Cuisine**

Works directly with executive chef and has a large amount of responsibility in kitchen, including managing all other kitchen staff and ensuring all prepared food meets quality standards.

## **Qualifications:**

- 7-10 years cooking in fine-dining restaurant
- Proven track record leading and managing others
- Strong communication skills with employees, vendors, and customers
- Solid understanding of cooking techniques, ingredients, equipment, and related processes and systems
- Problem solving capabilities in a fast-paced, high-pressure environment
- Time management strengths with ability to multi-task, complete work on time, & effectively delegate work to all kitchen staff
- Skilled in processing whole proteins: cutting, weighing, storage, labeling, dating, use
- Knowledge of health and safety standards
- Understanding of ordering, invoicing, receiving, determining quality of ingredients
- Experience with upkeep of physical plant
- Familiarity with best practices in the industry

## **Responsibilities:**

- Ensures kitchen operates efficiently & professionally to executive chef's standard
- Maintains kitchen inventory and orders supplies
- Effectively resolves issues related to quality & accuracy of orders
- Accountable for pars for service, daily order, weekly menu, scrap/ideas for uses, daily family meal
- Properly processes orders, invoices, credits/outstanding payments, receiving, quality of incoming products
- Effectively manages AM prep flow
- Helps with proteins and sauces
- Cooks menu items in cooperation with the rest of the kitchen staff before and during service
- During service, ensures that food comes out simultaneously, in high quality, and in a timely fashion
- Makes sure all plates leaving kitchen meet taste, temperature, and plating standards

- Takes control to quickly resolve any issues that arise in kitchen
- Maintains compliance with all sanitation, health, and safety codes
- Leads service requests, schedules service visits, attempts repair or acts as point-person for repairs
- Fills in for executive chef when necessary

### **Skills that Affect Pay:**

- Cooking Skill
- Understanding food cost
- Help maintaining physical plant
- Proper ordering of ingredients
- Good management & control of ingredients
- Positive People Management
- Help Training incoming cooks
- Discussion of seasonal changes to menu
- Leadership by Example and Communication

### **Performance Items that can Negatively Affect Pay:**

- Inconsistent food prep and service
- Lack of Leadership in Kitchen
- Poor Cleaning
- Poor Customer Service
- Poor Teamwork or Team Dynamics across all staff

### **Daily Routine**

- Clock in
- Dress
- Check Cooler(s)
- Gather Mise (use prep list from night before)
- Prioritize day and plan of attack based on any new issues
- Check and sharpen your knives
- Identify Pars
- Identify Freshness & Quality of all Meats, Ingredients, Herbs, Sauces that have been and will be prepped
- Maintain adequate pars on sauces, beans, & other highly perishable items – Taste these!
- Pull Proteins – check dates and freshness
- Prep your station
- All do dishes as you go
- Check in with teammates to ensure timeliness and completion of prep.
- During service, make sure food is simultaneous, high quality, and timely – work on communication and speed.
- Individual prep lists must be filled out every evening. Overall kitchen prep list to be filled out together – this is a collective process and the group is responsible for the daily completion of tasks.
- Clean and close according to lists, individual additional responsibilities, and general standard
- Make plan for following day

### **Basic Expectations for Daily Routine**

1. Be neat and clean in appearance and action. Your person and station should be tidy at all times. Your body, clothes, breath, hair, etc., should be clean. Move with purpose.
2. Keep your station neat for duration of the shift.
3. Prep, cook, plate, and clean with care and with speed. Have prepared back-ups; know where your next back-up is.
4. Do not leave the line during service.
5. No smoking or cell phone use for the duration of the shift, from clock in to clock out.

6. Identify deficiencies in our organization, systems, and preparation for service and consistently communicate our standard to your team.
7. Over-communicate with chef about questions, process, technique, schedule, projects.

**Compensation:**

\$15-18 per hour or Salary depending on experience

5 days per week is full time; Sunday & Monday off

We close the restaurant for vacations: 1 week July 4th; 1 week Christmas; Thanksgiving, Easter, Mom's Day, Memorial Day, Labor Day

**Contact:** Chris Newsome, 75 Church Street, Crestline Village, Mountain Brook 35213 (205-249-8722 cell)