

Bedelia von Paulhus The Chef de Cuisine west Coast of Florida

is responsible for the overall operation of the Clubs bistro Kitchen (open for breakfast, lunch, and dinner) serving an average of 5-25 Breakfast / 25-65 Lunch / Dinner 25/100 depends on time of year Brunch 50-110. Menus change monthly and the Chef is responsible for the development and standardize recipes for these.

100% responsible for kitchen and culinary staff that comprise these areas. S/He is responsible for leading by example and for developing the staff as assets for the kitchen. It is the expectation that the successful candidate will skillfully direct food preparation, production, and control within all food outlet and ensure that the kitchens provide top-notch, appealing, and memorable dishes.

Additionally, this culinary chef de cuisine will be responsible for development and enhancement of the food product that is presented to guests; making changes that respond to the marketplace and to guests needs, both present and anticipated; Recommend changes to the food product-- using data gathered from researching the local market.

As the Chef de Cuisine you will be:

- Collaboration with the EC, Sous Chefs and culinary team to continuously evolve the menus and staff.
- Responsible for maintaining quality food product and ensuring food consistency, delivery and standards.
- Working in support of Club and team goals to measure effectiveness through F&B profit and service performance of the Bistro. Ensure that all goals are geared towards exceeding guest's expectations.
- Participating in long range planning.
- Responsible for the selection, training, and development of the personnel within the department, planning assigning and directing work, providing performance appraisals, rewarding and disciplining employees, ensuring safety measures are adhered to so that a safe work environment is provided to staff and our patrons.
- Working with Human Resources to oversee department matters as they relate to federal state and local employment and civil rights laws and requirements.
- Reviewing staffing levels to ensure member service, operational needs and financial objectives are met.
- Supervising and coordinating activities of cooks and staff engaged in food preparation.
- Demonstrating emerging cooking techniques and equipment to staff.

- Developing and implementing guidelines and control procedures for purchasing and receiving areas.
- Establishing goals including performance goals, budgets goals, team goals, etc.
- Communicating the importance of safety procedures, detailing procedure codes, ensuring employee understanding of safety codes, monitor processes and procedures related to safety.
- Excellent communication skills with cultural sensitivity and understanding.

Salary: 70-75K

email resume in Word to bedelia@vonpaulhus.com

or call us at: 804-594-2690

von paulhus & Associates, LLC in Richmond, VA