

Holiday Valley Resort seeks a talented Executive Chef to oversee its Catering, Concessions and Full-Service Restaurant Operations. The Executive Chef will train and manage culinary personnel and will supervise and coordinate all related culinary activities. He or she will estimate food consumption and requisition or purchase food; select and develop recipes; standardize production recipes to ensure consistent quality; establish presentation technique and quality standards; plan and price menus; ensure proper equipment operation/maintenance; and ensure proper safety and sanitation in kitchen. The Executive Chef will oversee special catering events and will also offer operational support and culinary instruction for staff members. Please fill out an application at holidayvalley.com/employment and submit a resume and cover letter to kyocum@holidayvalley.com

The Executive Chef is charged with maximizing the productivity of the culinary staff by managing the Sous Chefs, who serve as their direct reports within the culinary chain of command.

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- **Major Responsibilities:** Lead the Culinary Team to oversee all aspects of food preparation, product handling, equipment utilization and food safety; Monitor and ensure quality and effectiveness across all departments.
- Analyze Business Volume and Product Usage Daily.
- Participate in the Development and Implementation of Business Strategies
- Contribute to goal of 100% customer satisfaction through personal commitment to customer service and leading the culinary team by example.

Job Type: Full-time

Pay: \$70,000.00 - \$90,000.00 per year

Benefits:

- 401(k)
- Dental insurance
- Health insurance
- Paid time off
- Vision insurance