



Centerplate

Making It Better To Be There Since 1929.™

Job Listing: Executive Chef II

Job Type: Culinary

Centerplate is one of North America's largest providers of quality food and beverage, catering, merchandise and facility management services for many of America's best-known sports, convention and entertainment venues. As our singular goal is to be #1 in Event Hospitality and the #1 Employer of Choice, all of our managers, chefs and employees are "Hospitality Ambassadors."

Location: We are seeking an Executive Chef II for the St. John's Convention Centre

Venue Description: State of the art design in a 500-year-old city. Located in the heart of downtown St. John's, the newly expanded Convention Centre boasts 47,000 square feet of divisible meeting space and plenty of old world charm in this historic city by the sea.

Principal Function

An Executive Chef II is charged with maximizing the productivity of the culinary staff, as well as managing the executive sous chef and sous chefs who are directly below them in the culinary chain of command. The Executive Chef II will train and manage culinary personnel and supervise/coordinate all related culinary activities; 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 II may oversee special catering events and may also offer culinary instruction and/or demonstrate culinary techniques.

Essential Responsibilities

- Lead the Culinary Management Team to manage all aspects of Food Preparation, Product Handling, Equipment Utilization and Food Safety.
- 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.

Qualifications/Skills

Required:

- Minimum of 10 years in a culinary leadership position with increasing levels of responsibility.
- Minimum of 5 years leading a culinary operation with at least 5 revenue centers.
- Minimum of 3 years leading a culinary operation with annual revenues in excess of \$10mm.
- Ability to promote and participate in a team environment.
- Ability to understand written and oral direction and to communicate same with others.

- AOS or higher Degree from a postsecondary culinary arts training program or equivalent professional certification.

Preferred:

- BA/BS Business or Hospitality Degree from an accredited college or university.
- ACF Certified Executive Chef or ACF Certified Culinary Administrator

Other requirements include but are not limited to:

Subject to wet floors, temperature extremes and excessive noise; must be able to lift up to 50 pounds in weight (pots, pans, etc.); must be able to maneuver in an often tightly-quartered environment.

Hours are often extended or irregular to include nights, weekends and holidays.

****Please include salary requirements when applying.****

Thank you for expressing interest in employment with Centerplate. While only those candidates considered for this position will be contacted, your resume will remain on file for 90 days.

Centerplate is an Equal Opportunity Employer.

Email resumes to: naomi.dugan@centerplate.com