EXECUTIVE CHEF

I. DEFINITION

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As a member of the food service management team in a large or major university food service program, and reporting to an unclassified food service director, or an assistant food service director, these positions function as an executive chef. Positions apply formal culinary arts training and/or equivalent experience in highly skilled food preparation and food service management to serve as a primary resource for menu development and revision, food preparation techniques, presentation and service techniques, product tasting and testing, quality standards for food products, services and equipment and sanitation. Positions are responsible for directing and performing creative, ethnic, and elegant food production, presentation and service for catered functions. Other characteristic duties include providing training to food production and service staff in food production principles and practices, portion control, waste control, retention of nutrients, and food preparation for special diets. Positions also recommend facility layout and equipment needs; develop special recipes and menus and revise standardized recipes to incorporate new products or procedures.

II. QUALIFICATIONS

The qualifications required for these positions will be determined at the time of recruitment.