



Black Star Farms Food Service: Estate Chef

PURPOSE: To provide operational management for all food service operations at Black Star Farms

CLASS: Salary, full-time exempt

HOURS: Minimum 40 hours per week, may exceed 50 at peak times

COMPENSATION: Based on experience

REPORTING TO: Managing Owner

RESPONSIBILITIES

- Train and manage kitchen personnel and supervise/coordinate all culinary activities, including assignment of duties
- Estimate food consumption and requisition or purchase food
- Select and develop recipes
- Plan and price menus with the Events Manager
- Work with the events team on special events such as Arcturos Dining Series, cooking classes, retail products, etc.
- Work with events and café teams to ensure that all culinary areas are adequately stocked, supplies ordered as needed, and properly stored
- Directly supervise kitchen personnel, including hiring, terminating, discipline, performance reviews, and pay increases
- Manage, track and report culinary expenses and adhere to budgets
- Coordinate with BSF staff about food service and product offerings by attending weekly meetings and attending weekly management meetings
- Operate efficiently, strategically, and forward-focused
- If applicable, attend outside events to promote BSF products and services
- Foster relationships with culinary schools and programs and develop programs for interns
- Uphold BSF's standards of quality

QUALIFICATIONS

- Culinary degree/certification or equivalent in experience/training
- Minimum 3 years experience in a culinary leadership role with commercial kitchen operations, labor costs, personnel development, menu development, food and beverage costing, food inventory management, and cost control, hospitality, logistical coordination
- Must be able to work mornings, evenings, weekends, and holidays
- ServSafe Certification, HAACP
- Must be able to lift and carry up to 50lbs





- Team player with positive leadership skills
- Maintain a positive, professional approach to guests and coworkers
- Advanced knowledge of culinary, baking, and pastry techniques
- Ability to remain calm and undertake various tasks
- Excellent time management abilities
- Up-to-date knowledge of cooking techniques and recipes

BENEFITS

- Qualified Simple Retirement Plan with company match
- Dental insurance
- Employee discounts
- Health insurance
- Two weeks paid time off accrual beginning your first day
- Vision insurance
- Child Care assistance to qualified employees

