



Black Star Farms Food Service: Breakfast Chef/Prep Cook

PURPOSE: To provide high-quality and unique breakfast and hospitality hour hors d'oeuvres to Black Star Farms Inn guests

PAY RATE: \$18-\$24/hour

CLASS: Hourly

HOURS: 30/40 hours per week, may exceed 50 at peak times

RESPONSIBILITY: Inn breakfast-hospitality hour-prep cook food service operations

REPORTING TO: Estate Chef and Managing Owner

REQUIREMENTS

- Must be at least 21 years of age
- Minimum Bachelor's degree in associated industry or equivalent in experience and training
- Be able to prepare and serve a high quality, composed farm-to-table style breakfast and uphold white tablecloth standards of food quality and service
- Must be able to work evenings, weekends, and holidays
- Flexible schedule
- Previous experience with commercial kitchen operations, Back of House (BOH) coordination, working knowledge of food inventory management and cost control, experience with logistical coordination, and problem resolution
- ServSafe Certifications, HAACP, or working towards
- Some working knowledge of "farm-to-table" restaurant operations preferred

EXPECTATIONS

- Coordinate and prepare daily Inn breakfasts and hospitality hour (B&H) hors d'oeuvres
- Supervise any kitchen personnel related to B&H and assist with coordinating assigned culinary activities
- Ensure par stocks of breakfast food are maintained, ordered, and on hand for B&H services
- Monitor and maintain white tablecloth presentation and quality standards for all food served at B&H
- Assemble and maintain recipe books and illustrations associated with all B&H functions





- Prep and supply food for B&H and assist where needed within all food service departments
- Track supply inventory on a weekly basis to ensure that all supplies are ordered, stocked, and properly stored. This includes all food items, dishes and utensils, cleaning products, cooking supplies, and any other item necessary for kitchen functioning.
- Create and maintain a breakfast menu and recipe book, with pictures, for staff to ensure food quality, consistency, and presentation
- Assist in training kitchen personnel when needed
- Uphold BSF standards of hospitality and service
- Define the company brand through hospitality and service
- Ensure proper safety and sanitation in the kitchen
- Ensure proper equipment operation/maintenance
- Communicate effectively, both verbally and technologically
- Must be able to have personable interactions face-to-face with guests
- Operate efficiently and strategically
- If applicable, attend outside events to promote BSF products and services

