

Head Chef / Baker - Full-Time

FRENCH OAKS

Flatwoods, KY

Duties and Responsibilities:

Manages all day-to-day operations of the cooking, pastry and bakery section of the kitchen.

Prepare a wide variety of goods such as lunches, coffee cakes, cookies, pies, bread etc. following traditional and modern recipes provided by our French pastry chef partner out of Paris.

Able to produce all baked goods including but not limited to artisan breads and rolls, muffins, laminated croissants and doughnuts etc.

Able to develop, design, or create new ideas and items for French Oaks, subject to approval by our French pastry chef.

Create new and exciting lunch, brunch and dinner items to renew menu and engage the interest of customers

Ensure excellent quality and consistency throughout the offerings

Follows proper handling and right temperature of all food products.

Checks the quality of raw and cooked food products to ensure that standards are met.

Follows displaying guidelines and assists in determining and how food should be presented and creates decorative food displays.

Monitors stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget.

Checks quality of material and condition of equipment and devices used for cooking.

Reports all equipment problems and maintenance issues, known safety hazards, or unsafe practices and procedures to supervisor immediately.

Attends all scheduled staff meetings and brings suggestions for improvement.

Must possess a positive attitude and have the ability to work with a variety of people and in cooperation with co-workers efficiently and effectively

Able to recognize superior quality products, presentations and flavors.

Ensures compliance with all applicable laws and regulations.

Operates and maintains all department equipment and reports malfunctions.

Welcomes, greets, serves clients and handles payments
Sets and cleans tables as needed

Maintains cleanliness and organization in all work areas.

Ensure compliance with food hygiene and Health and Safety standards.

Maintains a lean and orderly cooking station and adheres to health and safety standards.

Ensures Culinary Standards and Responsibilities are met.

Sends daily emails or messages to management team

Takes photos of creations, shop, events or specials for marketing team

Participates in clubhouse activities such as selling derived products and welcoming golfers

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Prerequisites:

Good knowledge of different types of pastry, dessert, cake decorating.

Posses professional disposition with good communication and interpersonal skills.

Ability to work a variety of shifts including weekends, days, afternoons and evenings.

Positive attitude and Good communication skills.

Benefits:

2 weeks paid time off a year

- Holidays
- Worker's compensation Insurance
- Employee discounts

Education:

High school diploma or 3 years experience in the culinary, food and beverage, or related professional area or 2-year degree from an accredited university in Culinary Arts, Hotel and Restaurant Management, or related major.