

Merrill Gardens – Burien, WA – Executive Chef

Merrill Gardens, one of the top owner and operators of senior living communities in the country, is looking for an **Executive Chef** for our new community in Burien opening Fall 2016. We are seeking a dynamic individual for a unique opportunity to create an unparalleled culinary program, and to be an integral part of a senior living community committed to the highest standards of service. This position is perfect for the individual with strong culinary experience in a high volume environment who has a passion for great food, cooking from scratch, and is as comfortable creating new and exciting dishes as they are with classical preparation of the standard favorites. The right candidate is focused on developing a strong team, having fun, and working directly with residents and their families. If you are a talented chef with outstanding leadership skills, excellent communication skills, and an outgoing personality, we would love to chat with you at Mountlake Terrace Plaza.

Our ideal **Executive Chef** is a “hands on” individual that is responsible for all aspects of the dining program including training, managing, and scheduling of staff to ensure excellent customer service. In addition, the Executive Chef is responsible for menu planning, inventory/budget control, food handling, preparation and storage, and proper sanitation procedures. Our Executive Chef is also responsible for all front of the house operations.

The successful candidate will have a Degree in Culinary Arts or minimum five years dining services experience with at least two years in a management or related position. Preference will be given to candidates with great attention to detail, creativity, and a strong commitment to team building. We are looking for someone with good verbal and written communication skills, critical thinking skills, systems management experience, and an unquestionable pride and commitment to providing an extraordinary dining experience.

Candidate must have knowledge of food safety, sanitation, proper storage and handling procedures, ServSafe Food Safety Manager certificate, as well as a Washington State Food Handler’s card, or ability to obtain certification within a maximum of 60 days after hire. This position requires basic computer skills and the ability to comprehend and communicate written and spoken English. Physical requirements are the ability to lift up to 50 pounds, push/pull/carry up to 30 lbs., constant standing and frequent walking required.

Merrill Gardens is simply a great place to work. We are, above all, a company dedicated to quality and built on a strong foundation of family,

community, long-term commitment and entrepreneurial spirit. Join us and you'll discover a rewarding career as a part of a team of professionals who feel great about what they do. Merrill Gardens provides great benefits including medical, dental, vision, FSA, 401(k), life insurance, and an EAP program.

To maintain our world class standard, all offers of employment with Merrill Gardens are contingent upon a satisfactory background check as well as drug screening, and TB testing. Merrill Gardens also uses E-Verify to confirm work authorization with both the Social Security Administration and the Department of Homeland Security.

Equal Opportunity Employer

To Apply:

Please e-mail resumes to jobs@merrillgardens.com